

# THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

EXPERT ADVICE ON SAUSAGE-MAKING PROBLEMS • COME TO FEARN

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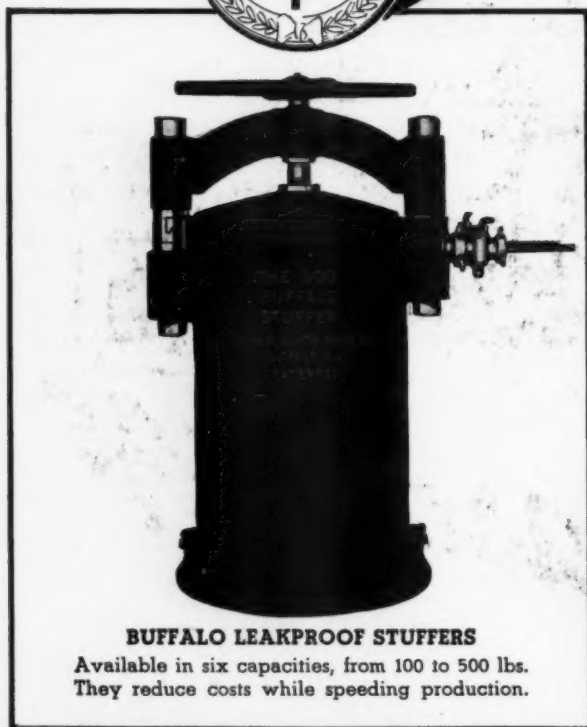
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The Army Chef is a hero to his charges... **three times a day!** And no wonder...no other armed force in history has been as well-fed as Uncle Sam's present fighting men.

The nation's Packers get credit, too, for they're breaking production records in supplying sausage and other muscle-building meats to the troops at home and abroad. At the same time, war-workers and civilians are getting their necessary share, too!

The Packing Industry depends on Buffalo sausage machines to help them keep step with a terrific demand...and, when replacements are in order to meet Government contracts, specifications for stuffers, cutters, grinders and mixers say: "Buffalo"! In the after-war years, it will **still** be "Buffalo."

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# Buffalo

**QUALITY SAUSAGE  
MAKING MACHINES**

# BOARS HEAD



*Super Seasonings*

**MADE ONLY BY  
THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.  
ESTABLISHED 1877**



# THE NATIONAL PROVISIONER

Volume 108

FEBRUARY 4, 1943

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### EDITORIAL STAFF

EDWARD R. SWEM, *Editor*  
VAL WRIGHT, *Managing Editor* • ROBERT V. SKAU, *Market Editor* • NEIL I. SKAU, JR., *Associate Editor* • RICHARD E. PULLIAM, *Art Director* • P. I. ALDRICH, *Editor Emeritus*  
Washington: C. B. HEINEMANN, JR., 700 Tenth St., N. W.

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Chicago: HARVEY W. WERNECKE, *Manager, Advertising Sales*  
FRANK N. DAVIS, *Special Representative*  
MYRTLE LINDAHL, *Production Manager*  
407 S. Dearborn St., Tel. Wabash 0742.

New York: H. SMITH WALLACE, *Eastern Manager*  
300 Madison Ave., Tel. Murray Hill 2-6153.

Los Angeles: DUNCAN A. SCOTT & CO., *Western Pacific Bldg.*  
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E. T. NOLAN, *Editor* (Mail and Wire)  
C. H. BOWMAN, *Editor*

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

## Meat and Gravy

The Army is saving food through rigid conservation, says a recent War Department release. The soldier, along with civilians, has a "meatless" day every week, except that the Army spreads it over three days by serving three non-meat meals on different days. That is how, says the Department, on the basis of a 5,000,000-man Army, approximately 5,000,000 lbs. of meat a week are conserved. Also the Army, as well as the American housewife, is saving used grease these days. Enough grease is being collected from Army camps each month to provide glycerine for 1,500,000 lbs. of dynamite. In addition, the fat yields 5,000,000 lbs. of soap stock.

★ ★ ★

The proprietor of a large meat market in Maryland recently announced that his store would be closed on Wednesday afternoons until further notice. The action was taken to enable him to wade thru government blanks, check ration coupons, and read dozens of pages of federal rules and regulations. If half a day doesn't prove sufficient, he will take additional time to catch up on his paper work. Packers can certainly sympathize with this operator.

★ ★ ★

From England comes the tale about one Arthur Woodrow, a butcher, who discovered a 4½-in. shell in a forequarter of beef. The animal was a casualty of a German "sneak" raid over England. Mr. Woodrow prodded around and pulled out the shell, which was a live one, and might have cost him his life.

★ ★ ★

### MEAT SHORTAGE SIDELIGHTS:

New York's mayor, "The Little Flower" La Guardia, says it's degrading to eat horse meat and he's going to try to get the council to pass a law prohibiting its sale. If he couldn't get the law passed, he said, he would make horse meat dealers erect a 12-foot picture of a steed in front of their shops. "If we're going to have horse meat," lamented the mayor, "then what are we fighting for?"

Rat is the only flesh in Denmark which is not rationed, according to the Danish paper *Finanstedende*. "Rat flesh is tasty and nourishing," the paper says, "and supplies are not yet exhausted."



## NEW H. F. BUSCH CO. PLANT, IN CINCINNATI, IS "BOSS-EQUIPPED"



In the sausage making department note "BOSS" Grinder, Cutter, Mixer and Ice Chipper



In the sausage stuffing department "BOSS" Stuffers and other "BOSS" Equipment are used.

When two old reliables such as The H. F. Busch Co., established 1860,  
and the "BOSS" firm, established 1886, join forces, the result assures

### Best Of Satisfactory Service



## The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,  
Chicago, Ill.

Mrs. "BOSS" Machines for Killing,  
Sausage Making, Rendering

Helen & Blade Sts., Elmwood Place, Cincinnati, Ohio

MAIL ADDRESS  
P. O. Box D  
Elmwood Place Station  
Cincinnati, Ohio

What's a tire got that I haven't?



That's a fair question! You hear a lot about saving tires but little about making Aluminum Utensils last as long as possible. Doing both is important.

It's not just that Aluminum Utensils are scarce, aren't being made again till after the war. It is actually a double saving to take good care of your Aluminum.

First, you save having to buy new utensils. Second, you save food. By having good Aluminum that spreads heat evenly without hot spots, you cut down waste from scorching and burning.

In fact there's a third good reason for making your utensils see you through. When the war is over and the Wear-Ever plant switches back to pots and pans, they are going to be 'way ahead of any you've ever seen. You are going to want these new, improved utensils because they will cut the cost and raise the quality of your cooking.

### HOW TO KEEP UTENSILS HAPPY



1. Treat your Wear-Ever Utensils with the same respect you give other fine equipment.
2. Don't mistreat them by needless rough handling.
3. Clean your Wear-Ever Aluminum thoroughly and properly.
4. Flatten out accidental dents to avoid excessive wear. Place a wood block over dent and pound with a hammer.
5. Watch for loosening rivets and tighten them before it's too late.

TO CAUTION YOUR HELP, these and other reminders have been printed on 11 x 14-inch cards to hang in your plant. How many can you use? For these cards, or for advice on any special maintenance problems you may have, write THE ALUMINUM COOKING UTENSIL COMPANY, 402 Wear-Ever Building, New Kensington, Pennsylvania.

# Wear-Ever



# Aluminum

★ WHEN IT'S ALL OVER W-E WILL BE BACK! ★

# The can that makes fresh air

Take a good look at this gas mask. It's the type you will have if gas warfare comes.

It's simple—and safe. The secret of its success is that little metal can jutting out like a giant's nose.

When you breathe, the gas is drawn through openings in the can and turned into pure, fresh air!

An ingenious chemical filter inside the can (details secret) performs this life-saving trick.

Gas-mask cans, called "canisters," are being made by the millions for our fighters. They're going to war to protect American boys. So are untold numbers of other cans—carrying food, medicines, ammunition, all kinds of war materials.

All these cans must withstand terrific heat, bitter cold. They must protect against insects—keep out rain, salt water, humidity. They must withstand rough handling, long storage. They do. The vital supplies they carry get there—safe.

The cans that you miss today will some day be back on your shelves again. And they'll be better cans for the new knowledge and experience we are gaining as packaging headquarters for heroes.

## ATTENTION WAR PURCHASING AGENTS

Metal containers are delivering the goods safely—foods, supplies, and bullets arrive ready for action. Continental is making millions of these cans along with other war needs, including plane parts.

Yet, rushed as we are, we can still take on more! Right now, a part of our vast metal-working facilities for forming, stamping, machining and assembly is still available. Write or phone our War Products Council, 100 East 42nd Street, New York.

## CONTINENTAL CAN COMPANY

*It gets there—safe—in cans*

**Give Your Liver Sausage Sales-Appeal**  
with

# **Armour's Sewed Casings**



Sales-appeal starts with eye-appeal . . . and that's why Armour's Sewed Casings are your wise choice.

For these clear, white casings dress up liver sausage . . . make it *extra*-inviting to customers, at first glance!

But that's only half the story. Armour's Sewed Hog Bung Casings keep your sausage as fresh and tasty as it looks! Seal in the rich goodness longer . . . so customers always get your product at its best!

There's a wide variety of Armour's Sewed Casings . . . uniformly graded for size, free from imperfections. You'll find the answer to your liver sausage casing problems when you order Armour's. And you'll be giving your product the eye-appeal that means added sales-appeal!

*If you are making sausages for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.*

**ARMOUR AND COMPANY**



## Black Markets Only One of Many Troubles Now Facing Meat Industry

**T**ROUBLES came to the meat industry "in battalions" this week. Hog prices held at levels which meant cutting losses of \$3 to \$4 per head . . . FDA officials held out little hope for compensating increases in the prices they are paying for product . . . in a letter which was termed "a purchase order and not a requisition," packers were told by FDA the specific large quantities of each type of product they must offer by February 20 . . . black markets flourished, seemingly undiscouraged by OPA action against a handful of offenders . . . January slaughter and meat production estimates (below 1942) indicated that legitimate channels of distribution have lost considerable volume through the operations of "meat-leggers" . . . non-slaughterers and processors still starved for supplies with their prayers for relief rejected . . . the press, city officials and consumers in many communities clamored for more meat and action against black markets and high prices, as well as blaming OPA, the packers, farmers, retailers and almost everyone connected with meat production and distribution for their difficulties.

Rumors, hopes and skepticism flourished in this atmosphere. There appeared to be a resurgence of demand for price ceilings on live hogs and it was reported that packer and other industry representatives met with OPA and Department of Agriculture officials to discuss plans for live ceilings. One government official said that "ceilings are being considered more seriously than they were when plans were first drawn up."

### NIMPA Names Committee

NIMPA has notified OPA of the appointment of a committee composed of Earl L. Thompson, Reliable Packing Co.; W. C. Faulkner, Faulkner Packing Co.; H. L. Sparks, National Stock Yards, Ill.; Wells Hunt, Wm. Schluderg-T. J. Kurlde Co., and F. E. Wernke, Louisville Provision Co., to consult with the price control agency on hog price ceilings.

There were reports that OPA may soon issue Amendment 13 to Restriction Order 1 in an effort to check black market operations. It is understood that this amendment would require the registration of all slaughterers for sale, regardless of their volume, and would force non-quota slaughterers to make full reports on their kill and sales volume and disposition of their finished product.

(Amendment 12 to Restriction Order 1, an analysis of OPA policy on quota adjustments to handle rejects, and a summary of recent decisions on petitions for adjustment of maximum prices, will be found on pages 24, 23, and 9 respectively.)

Meanwhile, OPA and the Department of Agriculture rejected the proposal by a meat industry committee that non-slaughtering processors be guaranteed access to raw materials by granting them quotas and requiring slaughterers to supply them. It was stated that OPA would not change its decision to control meat production and distribution only at the slaughterer level. It is apparent

that the government wishes to force as many processors as possible into production for government account.

In insisting that packers offer large quantities of product by February 20, FDA officials are understood to have taken their cue from U. S., Chicago and seven markets' storage stocks reports showing increases in packers' domestic holdings, and to contend that local shortages have been overemphasized. Their attitude appears to discount the low level of January inspected slaughter and to emphasize that civilians are

(Continued on page 16.)

### SCHEDULE OF INSTITUTE REGIONAL MEETINGS

Regional meetings of the American Meat Institute will be held at Boise, Ida., noon, February 8, Boise hotel; Spokane, Wash., noon, February 10, Davenport hotel; Butte, Mont., February 11, 10:30 a.m., Finlen hotel; Seattle, Wash., 9 a.m., February 13, Arctic Club, Mayfair room; Portland, Ore., 10:30 a.m., February 16, Hotel Benson; San Francisco, February 19, and Los Angeles, February 23.

Members of the Institute staff will discuss the general situation in the industry with particular reference to available supplies and to the demand from governmental and civilian sources; the meat distribution problem with particular reference to the meat restriction order; the present price ceiling regulations affecting the industry; the meat industry's educational program; and services rendered by the Institute.

Attendance at these meetings is restricted to members of the Institute and invited guests.

### Recent Action on Packer Petitions for Adjustment

The Office of Price Administration has recently announced the following decisions on petitions for adjustment:

In Order 22 under MPR 169, the petitions of E. Kahn Sons Co., South Philadelphia Dressed Beef Co., Inc., Cross Bros., Sieck Packing Co., Val. Decker Packing Co., David Levi and Co., Inc., Dugdale Packing Co., Lincoln Meat Co., Inc., Armour and Company, Wilson & Co., Estherville Packing Co., Kingan & Co., A. Salus and Son, Inc., Cudahy Brothers Co., and Hunter Packing Co. for adjustment of maximum prices of beef and veal carcasses and wholesale cuts were refused by OPA. The order requires the firms named to refund to purchasers any excess they may have charged over their maximum prices.

Order 187 under GMPR permits Swift & Company to increase the price of rough beef tongue gullet trimmings from 4½¢ to 7¢. Purchasers are to absorb the increase.

Cudahy Packing Co. (Maine and Alabama) was given permission to raise its maximum price on regular Alpine sheep casings, 20/22 mm, from \$1.60 to \$1.90 per hank in Order 138 under Section 1499.18 (b) of GMPR.

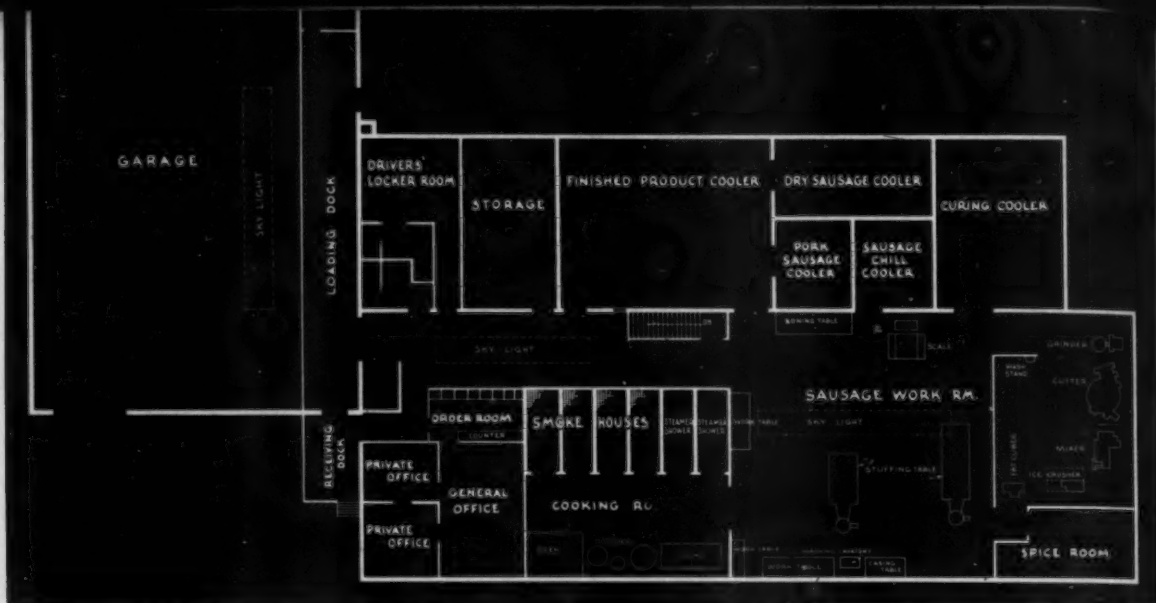
In Orders 29, 30 and 31 under MPR 148, Order 21 under MPR 169 and Order 11 under Section 1499.29 of GMPR, Cudahy Packing Co. was respectively denied adjustment of maximum prices on pork loins and certain pork products, beef and on pork sausage sold to the Navy and Marine Corps.

In Order 163 under Section 1499.18 (b) of GMPR the Tobin Packing Co., Los Angeles, was given permission to sell hog intestines at a price not higher than 15¢ per intestine.

### WAGE-HOUR DECISION UPSET

The favorable wage-hour decision won by the Peoples Packing Co., Oklahoma City (an intrastate packer) last year in federal district court was overturned recently by the U. S. Circuit Court of Appeals, tenth district. The district court had held, in effect, that an intrastate packer was not subject to provisions of the Wage and Hour Act. In reversing this finding, the Circuit Court of Appeals ruled in part that:

"While the Peoples company disposed of the inedible portions of the carcass after their separation, and had nothing to do with the subsequent processing thereof, it removed the hide and the offal and sold them to others under facts and circumstances clearly showing it intended or expected them, after further processing, to move in interstate commerce. . . ."



## New Cincinnati Sausage Plant Proves Benefits of Careful Planning

**T**HE best way to build a good sausage plant is to sit down and plan and replan and replan—perhaps for months and years—until the plant executive, the operating force and the architect are satisfied that maximum efficiency and economy have been achieved with their funds, ground and material.

That is the careful way in which the H. F. Busch Co., Cincinnati, under the direction of G. W. Doerr, owner and manager, planned and constructed its new plant which was completed late in 1942. As a result the firm now has one of the nation's most efficient and attractive sausage manufacturing units.

The H. F. Busch Co. is an old one, having been founded in 1860 by H. F.

Busch as a retail store, and has been operated by the family ever since. Mr. Doerr is a grandson of the founder. The firm has always been well known in Cincinnati and vicinity for the quality of its products. Although the new plant was not federally inspected at the time of construction it was recently granted inspection and will produce sausage for government account.

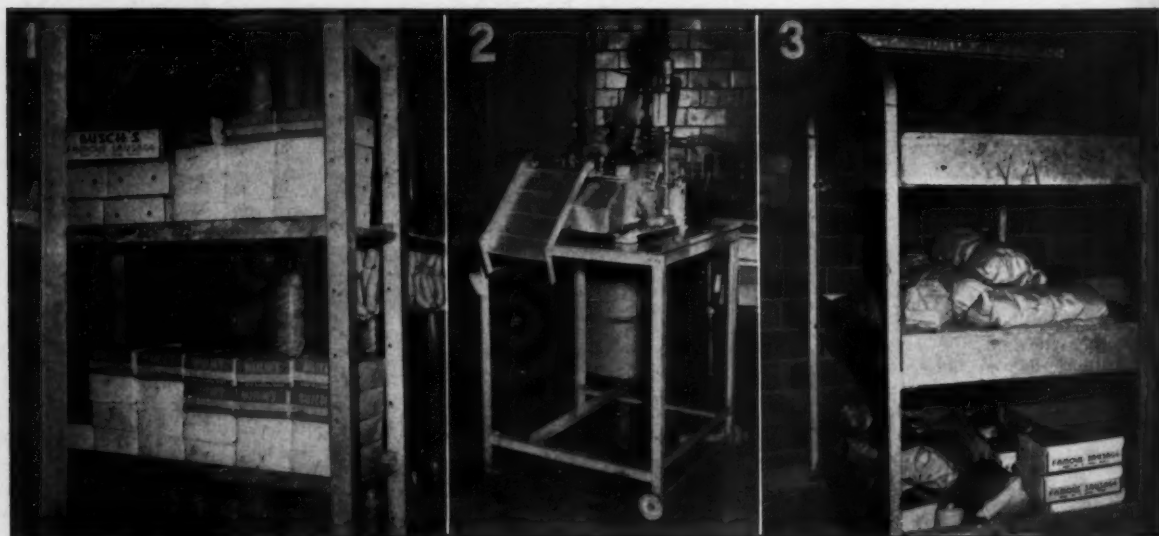
The Busch company makes a full line of sausage and loaves and specializes in the manufacture of hot tamales. Its new plant can turn out 60,000 lbs. of product per week.

The new plant is built of vitrified tile throughout (see page 11) and is located on a hillside so that there are entrances

on the first floor and basement levels. A combination garage and loading dock (see floor plan) has space for loading nine trucks at one time and will accommodate double that number when used for truck storage. The receiving dock is so situated (see plan) that raw materials, etc. can be delivered without interference with trucks loading in the garage. The BAI inspector's office is a part of the garage-loading dock unit.

Some of the interesting features of plant construction and equipment are mentioned in the next few paragraphs.

Fluorescent lighting is employed generally throughout the plant and in the office, except where temperatures are too low. Overhead light is supplied to



the sausage stuffing and processing room and to hallways and garages through a new type of corrugated reinforced glass which does not crack. Vapor and smoke are exhausted from the cooking and smoking room through an overhead vent. Sterilamps are employed in the finished product cooler, the dry sausage room, the holding cooler and the pre-chill room. They have proved very satisfactory in eliminating loss of product through spoilage mold.

### Flexible Refrigeration

Refrigeration is supplied in each of the coolers by a varying number of Frigidaire blower units which are directly connected to five Frigidaire condensing compressors in the basement. Compressors are 3, 3, 1½, ¾ and ¾ h. p. and automatically maintain the required temperature conditions in the various coolers. The system has considerable flexibility and economy.

The blower units do not require defrosting. Cooled air from a Frigidaire unit set above the ceiling is supplied to the finished product and packing cooler through a 55-in. Anemostat which provides 20 air changes per minute.

Product is handled from the packing and shipping cooler to the loading dock on carriers suspended from overhead rail. Each of these carriers has sufficient space to accommodate one truckload of product. The packing cooler has space for eight of these carriers so that orders for eight trucks can be made up simultaneously.

Product is stored on racks on the opposite side of the room from the tracked carriers with the packaging table and scales between. The racks are unique in that in addition to space allowed for storing product on sticks, there is additional space for storing empty and full cartons of skinless sausage and loaves. A glance at the floor plan will show that

(Continued on page 20.)

### VIEWS OF THE NEW PLANT

Small but unique features of equipment in H. F. Busch plant:

1.—Special shelves are built on ends of product racks in packing and shipping cooler to hold empty and full cartons for skinless sausage and loaves.

2.—Linking machines are moved around the sausage work room on wheeled tables rather than being carried.

3.—One of the carriers on which product is handled by rail from the packing and shipping cooler to the loading dock. Each carrier holds a truck-load of product (see Picture 5).

Exterior and interior camera shots:

4.—Exterior of the new plant.

5.—Loading dock and garage. Nine trucks can be loaded at one time and the garage will accommodate 18. Note truck-load capacity product carrier in background.

6.—One corner of sausage work room with grinder and silent cutter.

7.—New 13-ft. stainless steel stuffing table and 500-lb. capacity stuffer.





# Cudahy Canned Products are Moving to High



PURITAN LUNCH MEAT FOR GUADALCANAL FIGHTERS (Marine Corps Photo)

OUT at Omaha, in its ultra-modern new canning plant, the Cudahy Packing Co. is producing an ever-mounting flood of canned meat products to serve our military forces and our Allies on the world's far-flung fighting fronts. Some of the processing operations involved in the production of two major items—dehydrated pork and Cvinya Tushonka—are shown in the accompanying photographs.

Cudahy's shipments to the U. S. Army and Navy and to our Allies—principally England and Russia—amounted to more than 200 million lbs. during the fiscal year ended October 31, 1942. With production at Omaha now in full swing and large-scale canning operations resumed at the company's Kansas City plant, the 1942 output appears certain to be eclipsed during the present fiscal year.

As one newspaper reporter aptly phrased it, a few weeks ago, A. C. Lewis, canning superintendent at Omaha, and his associates "didn't know whether Tushonka was a Muscovite dance or the name of another place from which the Nazis were retreating."



## Cvinya Tushonka





# to Fighting Fronts

But now they are experts on this unique product, which is made in strict conformity with Russian wishes. Each 15½-oz. can of the hand-packed item contains three to five pieces of pork trimmings, a single bay leaf, three large grains of pepper, onion, salt and a small quantity of lard. Photos 1, 2, 3 and 4 below trace the progress of Cudahy's Tushonka from hog carcass to final packing for shipment to our fighting Russian allies.

During 1942, Cudahy research chemists developed an exclusive pork dehydration process (details as yet undisclosed) which won the recognition of government experts. On October 31, the company was awarded a contract for 110,000 lbs. of the product for shipment to Russia and a second contract on November 28 for 144,000 lbs. Photos 5, 6, 7 and 8 at right below illustrate several steps in the production of this important item and show the amount of actual meat contained in one 13-oz. can of product.

Upper left photo on page 12 shows U. S. marines on Guadalcanal preparing to enjoy Cudahy Puritan luncheon



FILLING AND WEIGHING LUNCHEON MEAT AT OMAHA CANNING UNIT

meat, while illustration directly above pictures filling and weighing operations on pork luncheon meat at the Omaha plant.

Among the additional products which the Cudahy Packing Co. is producing

to fill war orders are sliced bacon in 24-oz. tins, bacon chunks in 14-lb. tins, many varieties of canned sausage, pork luncheon meat, canned corned beef, corned beef hash, corned pork, roast beef, chopped ham and other items.



## Dehydrated Pork



# Canadian Research Shows Smoking Improves Bacon Keeping Quality

**E**VIDENCE that smoking improves the keeping quality of bacon (Wiltshires) was uncovered in a study of the bacteriological, chemical and physical characteristics of smoked and unsmoked bacon, recently carried out by W. Harold White, N. E. Gibbons, A. H. Woodcock and W. H. Cook of the National Research Laboratories, Ottawa, Canada.

The investigators found that smoking reduced the number of surface bacteria significantly from the number present before smoking and effectively retarded growth during storage. The fat of the smoked bacon was found to be much more resistant to the development of rancidity than that of the unsmoked bacon. The color of smoked bacon was significantly lighter than the unsmoked material, and tended to darken more rapidly during storage. Flavor was superior in the smoked samples.

From the reduction in bacterial numbers, rate of bacterial growth and rate of rancidity development, say the investigators, it would appear on the average that smoked bacon would keep about twice as long as unsmoked bacon under comparable conditions.

## Details of Investigation

In the investigation, Wiltshire bacon, cured in pickles of various compositions, was smoked after various maturation periods and compared with corresponding unsmoked samples during subsequent storage at 25 degs. F.

Cures employed included 30, 25 and 20 per cent brines, a 25 per cent brine without nitrate and a strong pump and weak cover pickle combination. After cure and maturation, the sides were cut into English style back and ham and the backs were given three types of treatment: 1) Stored unsmoked at 30 degs. F.; 2) Smoked immediately at 140 degs. F. for about 15 hours and held at 30 degs. F.; 3) Held for ten days at 30 degs. and then smoked. All samples were then stored at 15 degs. F. after wrapping in sterile brown paper.

Treatments 2 and 3 formed a basis for comparing the effect of smoking in Canada prior to shipment with smoking immediately on arrival in England.

Smoking brought a significant reduction in bacterial count for both the bacon smoked on maturation and that held for ten days prior to smoking. Although the latter had a slightly higher average count than sides smoked immediately after maturation, the difference was not significant.

Results indicated that use of milder cures—20 and 25 per cent brines—is feasible if accompanied by smoking prior to shipment or storage.

It was found that unsmoked bacon became slimy and in some cases definitely spoiled after 18 to 39 days storage at 15 degs. F., while that smoked

was in good condition even after 60 days. This was true of both the fat and the lean of the meat. Smoking appeared to be about equally effective in retarding rancidity in the Group 2 and 3 samples, indicating that holding the unsmoked bacon for ten days prior to smoking had no detrimental effects on the fat.

The use of curing pickles containing 20 or 25 per cent sodium chloride gave a more stable bacon fat than that containing 30 per cent sodium chloride.

## New Test Shows Degree of Smokiness of Meat

The extent to which a ham had been smoked was formerly decided on the basis of its smoky appearance, but scientists of the U. S. Bureau of Agricultural Chemistry and Engineering, U. S. Department of Agriculture, working on various food problems of interest to the fighting services, have come forward with a chemical test to show how much smoke meat has absorbed and how deeply the smoke has penetrated.

There are phenols in wood smoke, more in some kinds than in others, and they are the basis of the new test. However, unsmoked meat also contains phenols. The important problem solved by the chemists preliminary to development of the test was to distinguish between the phenols in the unsmoked meat and those added in smoking. They found a chemical which turns the smoke phenols an intense blue. This chemical is 2,6 dichloroquinonechloroimide (26 letters).

For the Army and Navy, smoking as a factor in preservation of meat is important. The new method makes it possible to check on the thoroughness of smoking and on the penetration. It is designed to take the place of testing by appearance, smell and taste.

## PROCESS FACILITATES AGING OF MEAT CUTS

John M. Ramsbottom, assignor to Industrial Patents Corporation, has been issued a U. S. patent on a method of preventing the formation of "whiskers" on meat cuts being aged which does not interfere with the aging process. Meat placed in an edible oil previously saturated with carbon dioxide presents about the same bloom and appearance after three to four weeks as when first placed in the oil.

It has been previously proposed to coat the surfaces of the meat with oil saturated with carbon dioxide.

## EDITORIAL INDEX READY FOR SUBSCRIBERS

In the interest of paper conservation *The National Provisioner* will not distribute the editorial index to Volume 107, July 1 to December 31, 1942, in a regular issue of the publication. However, the index has been printed and will be sent to any subscriber who requests a copy. Address *The National Provisioner*, 407 South Dearborn, Chicago.

## Seek Retired Butchers, Skilled in Hide Takeoff

The American Meat Institute hide committee is anxious to obtain the names of retired packinghouse butchers who would be competent to act as instructors to train workers in hide take-off at packing plants where the handling of hides has not been satisfactory. Names should be submitted to the Institute marked for the attention of the department of packinghouse practice. They should be accompanied by as much factual information as possible about each individual such as age, state of health, past experience and availability.

C. G. Randall of the Farm Credit Administration has been delegated by the government to develop an educational program designed to improve hide take-off and cure so that the maximum amount of leather will be made available from U. S. hides. In discussing the problem with the Institute committee on hides, Mr. Randall stated that there is a fund available for satisfactorily compensating a staff of instructors and he asked the industry's cooperation in locating skilled beef butchers.

It has been suggested that in addition to retired packinghouse employees, retail and wholesale butchers who are skilled knifemen but whose employers are now faced with difficulties due to the current meat situation, might be eligible or easily trained for these positions.

## A.M.A. MANPOWER CONFERENCE

Paul V. McNutt, the nation's top manpower executive, will be the principal speaker at the American Management Association's Conference on Manpower Utilization, to be held at the Palmer House, Chicago, February 10, 11, 12.

The AMA has arranged with the War Manpower Commission, the War Labor Board and other federal agencies for a full and thorough discussion of war manpower and wage controls, designed to show industrial leaders how to get ready for the manpower program that lies ahead. Key officials of the Treasury, as well as executives and labor relations authorities of companies in all parts of the country, will also participate in the discussions.



## We're honestly proud of this one . . .

WHEN THE FIRST TORPEDO, made by Canco's subsidiary—the Amertorp Corporation—splashed into the water last year, Navy officials acclaimed its excellent performance.

This was the forerunner of great schools of such "tin fish" which have since been delivered by Canco to our fighting forces.

*These torpedoes are made entirely by Canco—from war-head to whirling propellers. Even their intricate controls and propulsion mechanisms, as delicate as those of a fine-jewelled watch, are tooled and produced by Canco craftsmen.*

Certainly, these incredibly complicated implements of war seemed a far cry from Canco's peacetime metal containers.

But, the difficulties of the job were merely a challenge to Canco engineers. Here was a task which appealed to their imagination . . . taxed their skill. Today, the results they have achieved in making these torpedoes are a credit to their technical ability and ingenuity.



### In addition to complete torpedoes—

Canco men and machines are also providing metal containers for parachute flares, emergency water rations, demolition kits . . . and for a host of other vital war needs.

Canco is making hermetically sealed first-aid kits . . . portable blood bank containers . . . field-ration containers . . . literally millions of units.



In addition, Canco Machine Shops, once used to build and maintain Canco machinery, are now employing much of their equipment to produce specified tools and essential parts for weapons of war.

These are some of the reasons why metal containers are no longer available for many consumer products. True, we of American Can Company are doing everything possible to develop suitable substitute containers. But with Canco—as with every other patriotic American manufacturer—the fighting forces must come first.

### AMERICAN CAN COMPANY

230 PARK AVENUE, NEW YORK, N. Y.

and subsidiaries

The Amertorp Corporation

The Ammunition Container Corporation



## Troubles Plague Meat Trade

(Continued from page 9.)

getting meat—legitimately or illegitimately—and that the government's needs must be met.

At the same time packers report considerable difficulty in getting the nailed wooden boxes necessary for some Army, Navy and lend-lease shipments. In one case at least, some product which would have gone to the government was sold on the carlot market this week, presumably for eventual distribution to civilians, because boxes were unobtainable.

A quick survey by THE NATIONAL PROVISIONER in the Chicago yards this week revealed that OPA would have little difficulty in obtaining the information necessary to stop the operations of many illicit killers in rural areas—from which much of the black market meat is coming—if enforcement officials really wished to do so. This weekend OPA began to take such action by checking on purchases of cattle on the Chicago market.

Livestock truckers interviewed said that livestock was being delivered to garages, barns and farms for slaughter. One trucker reported that an operator in a large abandoned garage near Aurora has been accepting a semi-trailer load of cattle every 10 days and killing them there. The animals are delivered at night. In the area covered by this trucker there are a number of smaller meat-leggers, killing both hogs and cattle, but illicit cattle slaughter appears to be most widespread. Farmers are not only killing their own hogs and selling the meat, but are also shopping for fat hogs at farm sales and auction yards.

Yard observers report some outshipments of slaughter hogs by truck which are obviously destined for black markets. They also declare that black market meat is being distributed to individuals in some of the offices in the Livestock Exchange building at the Chicago yards.

Interviews with farmers also showed that many are aware of or are participating in unrestricted slaughter and sale of meat. A farm manager for a large insurance company, who at one time directed operations on 55,000 acres in central Illinois, said that farmers, butchers and meat peddlers are guilty alike.

"Our meat dealer, for instance, has been forced to work in the 'black market' or he would be out of business," said the farm manager. "He is getting some meat from the packing plant but it is far less than his customers are ordering. When that meat is all gone he takes his truck out to a little barn and is able to pick up a hog or beef carcass whenever he wants. This 'barn butcher' was killing two or three head of cattle each week last year; now I know he is using about 12 or 15 head each week because I've seen him buy freely at the auction sales."

In order to cover up his dealings this country slaughterer has been moving his hides to a dozen buyers and then only a few at a time.

## Livestock Sales Control as Black Market Cure

ONE SUGGESTION for controlling black markets has been drafted by F. E. Wernke, president, Louisville Provision Co., Louisville, and submitted to the National Independent Meat Packers Association. Says Mr. Wernke:

"It is vitally necessary to get the black market in livestock under immediate control. It is out of control at the present moment, with thousands upon thousands of violations. It positively cannot be corrected by indictment or other court action because no government agency has the necessary machinery. It is, therefore, necessary to make a more direct attack at the source of the trouble. My suggestion is as follows:

"Let farmers have two outlets for the sale of all livestock:

"Outlet No. 1: Upon any public posted stockyards under control of the Department of Agriculture and subject to the Packers and Stockyards Act; and

"Outlet No. 2: By sale direct to a slaughterer licensed by either the Department of Agriculture or the Office of Price Administration. All livestock in condition for slaughter, sold through public posted yards, must be sold by a commission man direct to a licensed slaughterer. Should any livestock be sold off the public yards for further feeding, then the commission man must secure a certificate from the party purchasing such livestock that same is being purchased for the purpose of further feeding or finishing. This, I believe, will control at least 80 per cent of the black market."

The association has taken no action with respect to the suggestion.

Carl H. Neu, associate marketing specialist, U.S. Department of Agriculture, Cleveland, recently warned that "a serious health menace and possibly an epidemic" might result from widespread "black marketing" of meat in western New York and told of finding five bootleg killing operations in a brief investigatory trip in the Batavia area. Neu said "black market" operations are characterized by unsanitary slaughtering, lack of inspection, inadequate refrigeration and transportation and handling of meat in unclean trucks by men who violate all rules of sanitation.

In the last ten days OPA has instituted only a few new actions against

alleged violators of price ceiling regulations and the meat restriction order. At Los Angeles, charges of selling beef above the maximums, falsification of records and making false invoices have been filed against the State Packing Co., Vernon, and Louis Morantz, vice president of the concern.

OPA has started injunction proceedings in federal district court at Milwaukee against six small slaughterers, charging that they violated the restriction order by delivering beef in excess of quotas in the last period of 1942.

Those named in the actions were Ward Brahy, Sam Schuckit and Alf. Schaezner, co-partners in the State Packing Co., Milwaukee; Morris Resnick, Inc. and the Quality Packing Co., Milwaukee; Frank Clark and Alfred Klein, doing business in the town of Wauwatosa, Wis.; Herbert Strauss, Milton Strauss, Ray Strauss and Edgar Strauss, doing business as Strauss Bros., Milwaukee; Albert Becker, doing business as the City Dressed Beef Co., Milwaukee, and Max Kraus, operating M. Kraus Meat Market.

The court has been asked to enjoin those named from further violations and in some cases to order them to register as slaughterers.

At Albany, N. Y., an injunction has been obtained restraining Leo Weiss, doing business as the Pleasant Valley Packing Co., Schenectady, from selling beef, pork and veal at prices in excess of ceilings. The OPA attorney threatened that the next proceedings against ceiling violators may be criminal instead of civil.

In Newark, N. J., the White Eagle Beef & Provision Co., Hoboken, and three members of the partnership, Stanley Zacharek, Stanley Romanski and Charles Page, have been charged with selling 1,973 lbs. of beef at prices alleged to have been in excess of maximums under MPR 169.

In Detroit municipal court Earl

(Continued on page 27.)

## LABELS AID TIN SALVAGE

In order to encourage the nation's housewives to clean, flatten and save tin cans for the vital steel and tin which they contain, in line with the program



formulated by the conservation division of the War Production Board, many canners are now incorporating in their labels a conspicuously printed design in patriotic colors with such slogans as "help to win," "save this tin" or "salvage for victory."

The plan was endorsed by the Label Manufacturers National Association at its annual convention in November. Interested firms may obtain samples of labels with salvage designs by addressing the association at 1700 Eye st., Washington, D. C. There are no restrictions on the designs used, but the words and instructions, if different from those illustrated, should be approved by the conservation division of the War Production Board, 1100 H st., N. W., Washington.



# Up and down the MEAT TRAIL

## Personalities and Events of the Week

J. F. Krey, vice president, Krey Packing Co., St. Louis, Mo., accompanied by Mrs. Krey, is vacationing for a few weeks in Arizona.

"Meat, an Essential War Material" was the topic of a recent speech by J. R. Ambacher, Phoenixville, Pa., official of Armour and Company, before the local Kiwanis club. Mr. Ambacher recalled the apparent fighting strength of Germany in 1918 and the sudden collapse which followed as the Kaiser's army learned of the acute food shortage at home.

Vernon D. Beatty, advertising manager of Swift & Company, will direct a nation-wide Victory garden drive to be staged this year by the Advertising Council, a voluntary organization composed of committees and advertising agencies which is developing several campaigns to aid the war effort on the home front. Charles G. Mortimer, jr., advertising manager of General Foods Sales Corp., is council coordinator.

Carl V. Wreden, 80, retired founder of the Wreden Meat Packing Co., Los Angeles, and former rancher and sea captain, died late in January at the Riverside Community hospital after a heart attack. Born in Germany in 1862, Mr. Wreden came to the U. S. at the age of 15, entering the meat business at Oakland, Calif., after a period of seafaring on the East Coast.

Miss Eileen Reinhardt, in charge of public relations at the Topeka, Kans., plant of John Morrell & Co., an associate editor of the *Morrell Magazine*, has been elected president of the Kansas newspaper women's organization.

Nathan Cummings, president, Sprague-Warner-Kenny Corp., will address a noon meeting of the Chicago Association of Manufacturers at the Hotel Sherman on February 8. His subject: "America Will be Fed."

William Hammdorf, 59, instructor and adviser in the manufacture of vacuum-cooked meats, specialties and related products, died at his home in Barto, Pa., on February 1. Burial was in Hillside cemetery, Philadelphia, on February 5. Mr. Hammdorf came to this country from Germany 31 years ago, and was associated with a number of meat packing plants as a consultant in the canning and dehydration of meat products.

The meat hi-jacker who drove away a Cudahy Packing Co. truck at Los Angeles recently loaded with 6,000 lbs. of assorted meats apparently knew what he was looking for. When found, the truck still contained 3,400 lbs. of bo-



### BRITISH YOUNGSTERS ENJOY A RARE TREAT

The Rev. Charles Vernon superintends the dinner parade when American-made Swift's Premium pork luncheon meat is the chief item on the menu for the British lads pictured above. The boys, ranging in age from 9 to 15, are at Camp Bookham, England. Scenes like this lift lend-lease out of the "cold statistics" category and show what it really means in terms of human welfare.

logna and lard; 2,600 lbs. of choice cuts were gone. . . . A variation on the same theme was reported from Pittsburgh, Pa., where an Oswald & Hess Co. truck was stolen with 6,820 lbs. of roasts, steaks and sausage. The truck was found later with cargo intact.

A full-page advertisement entitled "Serving Three Flags" was published in a recent issue of the *Chicago Herald-American* by the Amalgamated Meat Cutters and Butcher Workmen of North America. Theme of the ad was that Amalgamated members are serving in the armed forces, buying war bonds and helping to preserve the American way of life.

Flames from an overheated smokehouse destroyed belting, damaged some machinery and scorched the roof joists at the Butcher Packing Co., Oklahoma City, Okla. Damage was estimated at approximately \$1,000.

Domenic Palumbo, of Palumbo Brothers, wholesale dealers in beef, veal and lamb at Philadelphia, Pa., is marking his twenty-fifth year in the meat industry.

A meat lottery has come to a Los Angeles butcher shop. Customers dip into a box at one end of the meat counter and draw out a number. The butcher shakes up another box of corresponding

numbers and then draws them out to determine who will be waited on next.

Harman Packing Co. is the firm name under which Charles and Ida Harman have published an intention to conduct business at 3305 E. Vernon ave., Los Angeles.

A new transformer vault, designed and erected by the Austin Co., for the Luer Packing Co.'s plant, Los Angeles, is nearing completion.

Edwin James Haley, 72, retired leather manufacturer and former chemist at the Pennsylvania experimental station, died recently. Mr. Haley retired two years ago after spending 48 years in the leather processing field.

"Conscription" of horses in Canada is urged by Gaston Marsan, secretary of the Quebec Belgian Breeders Association. With Canada facing possible meat rationing, Mr. Marsan argues that science shows horseflesh to be succulent and healthful.

A. V. Rose, Gibson Packing Co., Yakima, Wash., recently set up a meat display to show customers just how much meat was contained in the 2½-lb. total established as the weekly adult quota under the Share-the-Meat program.

Pat Jackson of San Angelo, Tex., was reelected president of the West Texas

**K**ing is the Penguin  
 In perpetual freeze,  
 Dampness and blizzard  
 He handles with ease.  
 The same goes for foodstuffs  
 When wrapped in a coat  
 Of the king of all parchments  
 Shipped plane, train or boat.



• Our employees have earned the Minute Man Flag with the red circle signifying that 10% or more of their earnings are invested in War Bonds.

**West Carrollton**  
**GENUINE VEGETABLE**  
**Parchment**

**ODORLESS • INSOLUBLE • GREASE RESISTANT**  
 For wrapping butter • meats • poultry  
 fish • shortening and all moist foods

**WEST CARROLLTON PARCHMENT CO.**

**WEST  
 CARROLLTON,  
 OHIO**

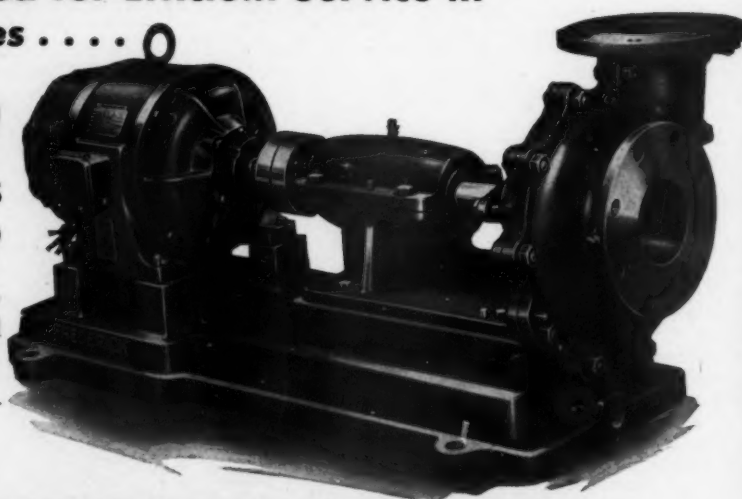
**Specially Designed for Efficient Service in  
 the Food Industries . . . .**

**GUARANTEED**

**TO MEET THE CONDITIONS  
 FOR WHICH THEY ARE SOLD**

They're available in a type,  
 material and size best suited  
 to your needs.

Write for details; no obligation.



**FREDERICK PUMPS**

**The FREDERICK IRON & STEEL CO.**  
 Frederick, Maryland

Packing Co. at the annual stockholders' meeting at the Cactus hotel. J. Willis Johnson was reelected vice president, and the following directors were chosen for another term: W. I. Marshall, M. D. Bryant, Ray Willoughby, Foster Rust and Sol Mayer.

Scott Lewis was recently reelected president of the Glenn Miller Union Stock Yards, Inc., Anderson, Ind. Other officers reelected include C. H. Kramer, vice president, Orla McKee, secretary, James L. Smith, treasurer, and C. M. Brown, attorney.

Wilbert Davis, 67, Audubon, N. J., banker and one-time auditor in the wholesale division of Armour and Company at Philadelphia, died of a heart attack recently at his desk.

William H. Ehrlich, president of the Ehrlich & Sons Mfg. Co., St. Joseph, Mo., producers of refrigerator doors and equipment for meat packing plants, died on January 24 on his seventy-first birthday.

On January 27, Department of Agriculture marketing experts began informing consumers in Atlanta, Ga., and other southeastern cities about the quality of meat being slaughtered closer to home. H. O. Embrey, a representative of the Department, said that the section's growing interest in livestock raising had led to extension of federal grading service to the area.

E. A. Moss, vice president, and M. L. Westering, soap department, Swift & Company, Chicago, were visitors to New York during the past week.

Kansas cattlemen still view Argentine beef with suspicion, according to Sen. W. R. Brown of that state, who recently submitted a joint resolution by senate and house livestock committees protesting removal of the meat inspection department from the Bureau of Animal Industry to new Food Distribution Division.

Lawrence M. Buchsbaum, 45, secretary and treasurer of the Aaron Buchsbaum Co., meat packing firm, White Plains, N. Y., died recently in his home.

Dr. J. S. Abbott, 72, secretary and director of research of the National Association of Margarine Manufacturers, died recently. He joined the bureau of chemistry of the U. S. Department of Agriculture in 1914 and in 1920 became associated with the margarine industry.

On his eighty-fourth birthday anniversary, Michael W. Burke, former Armour and Company employe, recalled the arrival of the first Armour dressed beef in Framingham, Mass., which he brought from Westboro in the winter of 1884. Mr. Burke was with the company for 21 years.

Julius Robinson, 40, a kosher butcher at the Union stockyards, Chicago, died at Mount Sinai hospital from injuries he received when struck by a car recently.

Cudahy Packing Co. has placed its entire advertising account with Grant Advertising, Inc. Grant has handled the Old Dutch cleanser account recently.

Louis E. Dunker, 57, manager of Swift & Company's Wichita, Kan., plant, and district manager of the Kansas plants, succumbed to a heart ailment in Wesley hospital at Wichita recently. He had a 37-year service record with the company.

C. A. Cushman will retire on February 1 as manager of the S. St. Paul plant of Swift & Company, following a career of more than 43 years with the organization. He will be succeeded by A. I. G. Valentine of Chicago, who has served 23 years with the company.

J. W. Sartwell, president of the Port City Packing Co., Houston, Tex., recently attended the National Western Livestock show at Denver. Among packing firms which participated in buying of stock at the show were Lindner Packing Co., Denver, James Allan & Sons, San Francisco, Carstens Packing Co., Tacoma, K & B Packing Co., and Pepper Packing Co., Denver, Armour and Company, Cudahy Packing Co. and Swift & Company.

Clarence B. McKiernan, Swift & Company, employe for 39 years, died recently. He had been manager of the transportation department at Fort Worth since 1910.

The Shreveport Packing Co., is taking advantage of all extra time to remodel and improve the entire plant. Part of the remodeling has been completed and other improvements will be carried out as time permits.

Claude Sakserum, president, Quality Meat Packing Co., Los Angeles, left for Washington recently for conferences with officials of the OPA and the Army Q.M.C.

Virginia's livestock industry will receive substantial savings in shipping charges in addition to obtaining advantageous transit privileges under new livestock rates effective February 1,

H. E. Ketner, commerce counsel for the state corporation commission in Richmond, Va., declared. The new rates allow for the grazing and feeding of livestock in transit and the halting of shipments in Richmond, if desired, for a 24-hour period to test the market there.

George Scaling, head cattle buyer for Armour and Company, at Fort Worth, was recently named a member of the agriculture and livestock committee of the Fort Worth chamber of commerce.

The Hughes Curry Packing Co., Anderson, Ind., is sending a large portion of its meat to Ft. Benjamin Harrison at Indianapolis. In its radio advertising, the firm announces that the diversion of its product to the armed forces means less for civilians.

Samuel H. Webber, chairman of the fats and greases committee of the Buffalo, N. Y., war council, recently called attention to the shrinkage in meat supplies in explaining why the city's collection of kitchen fats for December dropped to 60,277 lbs., compared with 80,548 lbs. in November and a total of 110,311 lbs. in October.

David Balentine, younger brother of W. Louis, Beattie B., Wm. H. and Marshall Balentine of the Balentine Packing Co., Greenville, S. C., passed away on February 1, after a lingering illness. Funeral services were held on February 2.

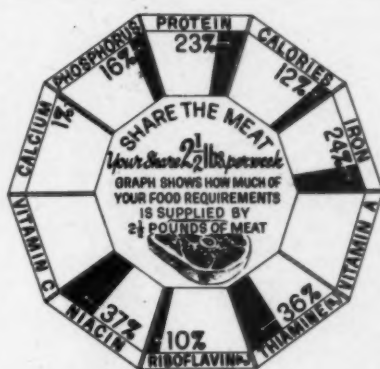
Philip B. Weld was elected president of the Commodity Exchange, Inc., New York City, on January 21. He had been serving as vice president of the exchange. The following vice presidents were elected: R. F. Teichgraber, commission house group; Milton R. Katzenberg, hide group; Paolino Gerli, silk group; Ivan Reitler, metal group, and L. G. Scheinler, rubber group. Floyd Y. Keeler was reelected treasurer of the organization.

Richard Dickson Cudahy, son of Michael Cudahy, president of Cudahy Bros. Co., Cudahy, Wis., has been appointed to the U. S. military academy at West Point through Senator Wiley of Wisconsin, and will enter the school July 1. He was rated highest among 100 contestants by the West Point Board.

Leo R. Gilleran, of the P. Brennan Co., Chicago, spent several days early this week in the East, attending the funeral of his mother, who passed away January 30 at her home in Hornell, N. Y.

Mrs. Catherine Herbert, mother of Chas. E. Herbert, Chicago provision broker, died on February 4 at her home in River Forest, Ill., at the age of 93. Burial was in Seneca, Ill., on February 5.

Edward H. Oppenheimer, vice president, Oppenheimer Casing Co., who headquarters in New York, has returned to his desk after a long illness. After obtaining an indefinite leave of absence to join the armed forces last August, Mr. Oppenheimer was stricken with pneumonia and during his many months of confinement at the White Plains hospital, New York, his condition became so serious that several blood transfusions were necessary.



#### SHOWS MEAT'S FOOD VALUE

New graph issued by the National Live Stock and Meat Board to illustrate what percentage of the normal adult's nutritional requirements are supplied by a weekly ration of 2½ lbs. of meat. Any change in the meat share, the Board points out, would increase or decrease the percentages accordingly. Each serving of unrestricted variety meats, such as liver, would significantly increase the percentages.





TRADE MARK

**THE QUALITY TRADE MARK**



**For Grinder Plates and Knives  
that Cost Less to Use**

**COME TO SPECIALTY!**

**C-D SUPERIOR PLATES**

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

**C-D TRIUMPH PLATES**

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

**C-D CUTMORE KNIVES**

**C-D SUPERIOR KNIVES**

**B. & K. KNIVES**

all with changeable blades.

*Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.*

Send for full particulars!

**THE SPECIALTY  
MFRS. SALES CO.**

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.

**Busch Sausage Plant**

(Continued from page 11.)

the sausage is worked forward toward the packing table as it is brought in from the other coolers.

The wall of the packing and shipping cooler is pierced with a triple glass window opening into the hall through which rush orders can be handed without opening cooler door.

A temperature of 45 degs. and 70 per cent relative humidity are maintained in the packing and shipping cooler. The fresh sausage room is maintained at 35 to 40 degs.; the pre-chill cooler and overnight hanging room at 45 degs.; the curing cooler at 36 degs. and the dry sausage room at 50 degs. with variable humidity. A strip heater is used in con-

nection with the blower unit in the dry sausage room to achieve more critical control over humidity.

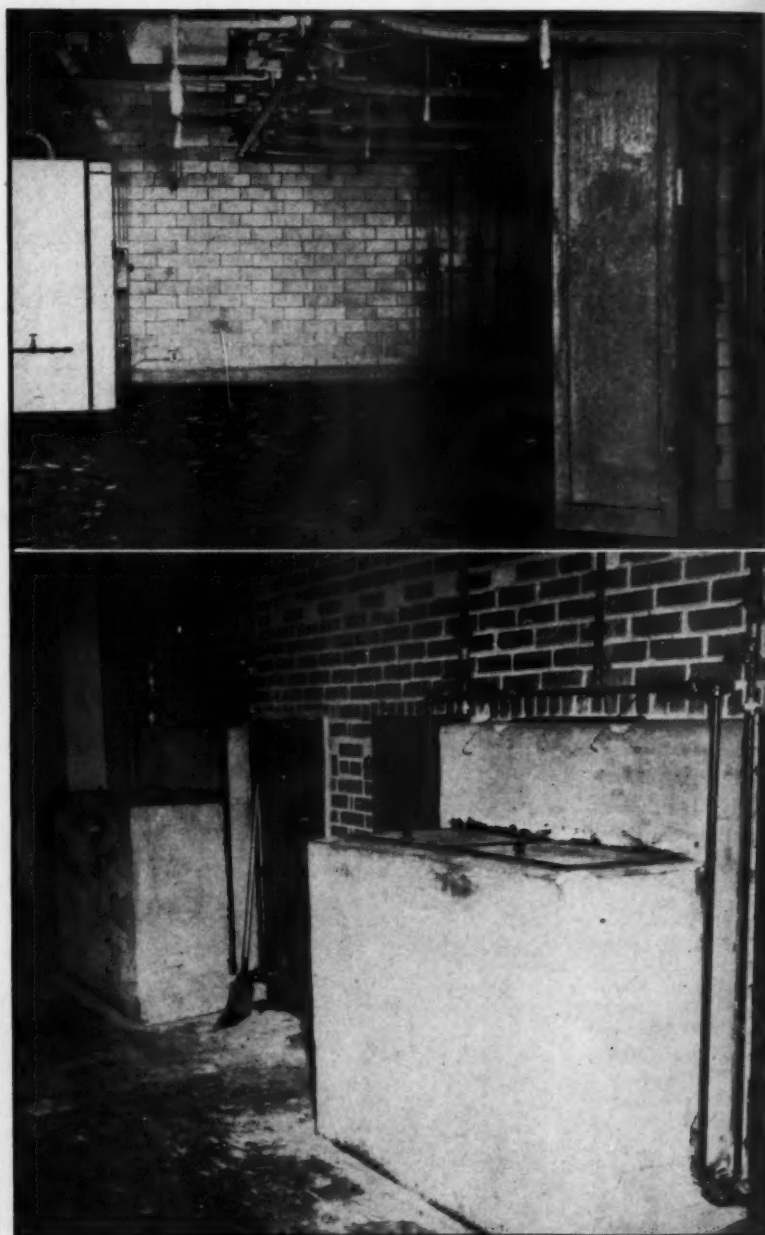
All coolers are lined with tile brick and insulated with 4 in. of Mundet cork-board. Curing cooler is equipped with protected lamps.

Layout of the plant is simple yet con-

**SMOKING AND COOKING**

**TOP.**—Cooking and smoking are housed in a separate room from which vapor and warm air can be vented. Four smokehouses, two steamer-showers and oven are visible. Special cook tank is not shown.

**BOTTOM.**—Basement units in which smoke is generated for four conventional type smokehouses, using sawdust and compressed air without auxiliary fuel.





## THESE 3 WESTCO ADVANTAGES MEAN IMPORTANT SAVINGS IN YOUR PUMPING JOBS!

TWO-STAGE  
PERFORMANCE AT  
SINGLE-STAGE COST

PERMIT  
FUTURE EXPANSION  
OF SYSTEM

PROVIDE STANDBY  
PROTECTION AT  
LOWEST COST

► Because of the unique turbine design of Westco Pumps, a *single-stage* Westco will continuously supply high operating pressures that would require a *two-stage* centrifugal pump. Thus, Westcos save on *first cost...on operating cost...on maintenance!*

► Westco operating characteristics are such that additional outlets can be handled with *decreasing* horsepower requirements...whereas centrifugals would require *additional* power to maintain operating efficiency. In this way, Westcos reduce *both* cost of expansion and cost of operation if future additions to system become necessary.

► Westco's *renewable liner* feature eliminates need for an entire separate pump assembly for safe standby protection. By simply keeping an extra liner assembly on hand, Westcos can be quickly and economically renewed at a *fraction* of ordinary cost.

Outage the full Westco story of peak performance at unusually low installation and operating costs before you invest in ANY pump equipment. Ask your Westco dealer—or write direct!

On Westco Pumps, wear and corrosion are taken by renewable liners. To renew pump, simply replace liners!

**WESTCO-POMONA PUMP CO.**

DIVISION OF JOSHUA HENDY IRON WORKS  
2621 LOCUST AVENUE, ST. LOUIS, MISSOURI



Good-bye  tin . . . .

hello parchment 

The solution to your war-time packaging problem may be easier than you think. Already several food product manufacturers have turned to ZIPP Casings of vegetable parchment. They are amply strong, resist water, oils and fats, and are easy to stuff with the usual equipment. Besides, they can be attractively printed in one or more colors. And they are inexpensive! Write today for prices and for experimental samples.



**IDENTIFICATION, INC.**

4541 N. Ravenswood Ave.

Chicago, Illinois

For The  
"TASTE OF MORE SALES"  
Make the Color Say "Flavor!"



When appetizing color makes a sale—repeat the color for repeat sales. Then keep it uniform and your retailers will repeat their re-orders.

National, pioneer producer of U. S. Government Certified Food Colors, offers the oldest and largest line of Primary Colors and Blends . . . assurance that your requirements for shade, strength and uniformity are always met.

National Technical Service, for 35 years solving color problems for food manufacturers, invites your inquiry.

Certified Food Color Division

**NATIONAL ANILINE DIVISION**

ALLIED CHEMICAL & DYE CORPORATION

40 RECTOR STREET

NEW YORK, N. Y.

BOSTON

PHILADELPHIA

GREENSBORO

CHATTANOOGA

PROVIDENCE

SAN FRANCISCO

ATLANTA

PORTLAND, ORE.

CHICAGO

CHARLOTTE

NEW ORLEANS

TORONTO

venient and efficient (see floor plan). Most of one side of the main floor is devoted to sausage preparation and processing; boning, grinding, mixing, stuffing and linking are carried on in the sausage work room. Carcasses and cuts are brought to this room by overhead rail and move thence to the grinder, curing cooler and stuffer.

Sausage room equipment includes a Cincinnati Butchers' Supply Co. grinder, silent cutter, mixer and stuffers. A 13-ft. new stainless steel stuffing table and a 500-lb. Boss stuffer have recently been installed. The room also contains a smaller stuffer and table, casing and work tables and two linkers made by the Linkers Machine Co. These linkers are set on separate wheeled bases, table height, so that they can be moved to any position adjacent to the stuffing tables. Formerly the linkers were carried around the room but the wheeled table method has been found much more satisfactory.

Spices and curing materials are weighed in an adjoining room, occupied by Ed. Kohl, sausage foreman.

Four smokehouses and two steamer-shower units, oven and cook tank are located in a separate room connected by rail with the sausage work area and the finished product and other sausage coolers. Each conventional type smokehouse and the steamer and shower compartments will hold three trees of product. This room also contains an Advance oven for baking loaves and similar products and a cook tank of special design,

built to the company's specifications by the Van Range Co. of Cincinnati. This stainless steel cooker has a number of advantages, including simplified cleaning properties.

Smoke is supplied to the four houses from two double smoke-producing units located in the basement. Sawdust is burned with the aid of compressed air and without auxiliary fuel.

Remainder of the main floor is devoted to coolers (which have already been discussed), a dry storage room, driver salesmen's locker room and general office.

#### Basement and Equipment

In addition to the smoke-producing units the basement contains the boiler room, casing and dry storage compartments, compressor room and locker and dressing rooms for male and female employees. Boiler is a Lookout Boiler Manufacturing Co. unit equipped with a built-in water heater for supplying processing and cooking water. The furnace is stoked with a Link-Belt hopper-type coal stoker and there is a carload capacity coal bin close by.

The refrigeration engine room houses the five Frigidaire compressors and two Quincy Co. air compressors.

The side of the building is pierced at the basement floor level with double doors through which cartons, spices, etc., can be unloaded and distributed to storage points in the basement.

American Monorail tracking is used

throughout the plant. A combination of Westinghouse Sterilamps and Frigidaire refrigeration, known as the Sterileold system, was installed by the Refrigeration Products Co. of Cincinnati.

Jamison cold storage doors are installed throughout the plant and Trans unit heaters are employed in the shop and garage. The plant is equipped with Toledo scales.

Officials of the firm, in addition to Mr. Doerr, include Ralph J. Tepe, general manager; Chris Beuerlein, sales manager, Charles Schmidt, production manager; Edward Kohl, sausage foreman, and John Beuerlein, truck superintendent.

#### FILMS AS TRAINING AIDS

Motion pictures and slide films as an aid in training industrial workers are making an important contribution to the war effort, according to a recent survey of 239 companies conducted by the management research division of the National Industrial Conference Board, New York.

A majority of the executives interviewed expressed the view that films, properly used, are valuable as an aid in training programs in that the time spent in learning various jobs was decreased by their use. The survey also disclosed that visual aids stimulated interest in learning and increased the retention of learned material.

*Right* —SIZE  
—QUALITY  
—PRICE

## SAUSAGE CASINGS

**EARLY & MOOR INC.**

BOSTON, MASS.

"The Skins You Love to Stuff"

## COTTON TEXTILE HEADQUARTERS STOCKINETTE MEAT BAGS VICTORY BEEF SHROUDS

"V" WRITE TODAY FOR PRICES AND SAMPLES "V"

**CINCINNATI COTTON PRODUCTS CO.**  
COLERAIN, ALFRED AND COOK STS.  
CINCINNATI, OHIO

**WE DELIVER THE GOODS!  
MULTIPLY PROFITS  
WITH NEVERFAIL**

Users of the NEVERFAIL 3-Day Ham Cure tell us that sales and profits pile up like chain letters at the post-office. One housewife tells another about the luscious "Pre-seasoned" flavor . . . about the juicy texture, the uniform mildness and the even, eye-catching pink color. Prove it to yourself! Write for a demonstration in your own plant.



**H. J. MAYER & SONS CO.**

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## OPA Conditions for Quota Adjustments for Rejects

A statement of the policy of the Office of Price Administration with regard to petitions for adjustment of quotas under Restriction Order 1, to provide an adequate outlet for rejects by exempt purchasers, was addressed recently to federally inspected slaughterers.

OPA states that quotas can be adjusted to facilitate the war effort but sets up certain conditions for such adjustment. If a federally inspected slaughterer has a quota entirely out of line with his current volume of operations and, as a result, does not have an adequate outlet for his rejects from deliveries to exempt purchasers, he may petition OPA for permission to deliver his domestic quota at a faster rate than provided for in Section 1407.904a of the order, and, if necessary, for an adjustment of quota.

OPA stated no adjustment will be granted on such grounds unless the slaughterer can demonstrate that he is in a position to and will adjust his total deliveries during the second quota period in such a manner that his quota-free deliveries of pork to exempt channels will be at least twice his deliveries to non-exempt channels, and that his quota-free deliveries of beef, veal, lamb and mutton to exempt channels will be at least three times his deliveries to non-exempt channels. This does not change the restrictions on deliveries of

beef of cutter and canner grade. In the case of any such adjustment, a report will be required showing that this ratio was maintained for the entire second quota period. Such applications can be considered for one or more species, and compliance must be shown for each species separately.

OPA is giving notice of its policy at this early date so that all federally inspected slaughterers in the country will be clearly advised that, unless they meet the above requirements, they can expect no relief on the ground that quotas are insufficient to cover rejects.

## MEAT INSPECTION CHANGES

The list of meat plants having federal meat inspection is lengthening rapidly under the stimulus of war conditions. Recent changes in the roster of inspected plants, as reported by the U. S. Bureau of Animal Industry:

**Meat Inspection Granted.**—Campbell Soup Co., Cooper st. and Delaware ave., Camden, N. J.; Walti, Schilling & Co., Coast rd., Santa Cruz, Calif.; Peoria Packing Co., foot of South st., Peoria, Ill.; The Danahy Packing Co., 25 Metcalfe st., Buffalo, N. Y.; Great Falls Meat Co., Box 1526, Great Falls, Mont.; Baldrige Packing Co., 3095 E. Vernon ave., Vernon, Calif.; Pacific Packing Co., Box T, Gazelle, Calif.; Grand Rapids Packing Co., 1951 Bristol N.W., Grand

Rapids, Mich.; Geo. V. Hoskings, 2501 Cleveland ave., National City, Calif.; Southern California Meat Co., 3301 E. Vernon ave., Los Angeles, Calif.; D. E. Nebergall Meat Co., Box 188, Albany, Ore.; D. E. Nebergall Meat Co., Coburg rd., Eugene, Ore.; Mid-State Packing Co., Inc., South Kortright, N. Y.; Hoffman Bros. Packing Co., 2721 So. Soto st., Los Angeles, Calif.; Seitz Packing Co., Inc., Garfield ave., St. Joseph, Mo.; Pioneer Provision Co., Inc., 4445 So. Soto st., Los Angeles, Calif.; Sheridan Meat Co., Inc., Sheridan, Wyo.; Sheridan Meat Co., 194 N. Main st., Sheridan, Wyo.; Medford Meat Co., Midway rd., Medford, Ore.; Real Packing Co., 2710 Poplar ave., Chicago, Ill.; Rochester Independent Packer, 11 Independence st., Rochester, N. Y.; The G. S. Suppiger Co., 2628 W. Main st., Belleville, Ill.; Tiedemann & Harris, Inc., 360 Langton st., San Francisco, Calif.

**Change in Name of Official Establishment.**—Meyer Kornblum Packing Co., Kansas City, Kans., instead of Meyer Kornblum; Tobin Packing Co., Inc., Fort Dodge, Iowa, instead of The Tobin Packing Co., Inc.

## ATTENTION, SUBSCRIBERS!

An announcement of particular interest to readers of THE NATIONAL PROVISIONER appears on page 25. Read it and take advantage of the liberal offer made by the publishers.

## MEAT SHORTAGE?

MAKE YOUR MEAT GO FARTHER

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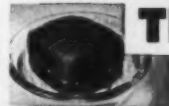
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**MOISTURE TEST:** Place a clean-cut piece of PALCO WOOL in a shallow dish of water. The fibres above the water-line remain dry. There's no discoloration of the water.

**FLAME TEST:** Submit a piece of PALCO WOOL to a match or hot flame. It does not support combustion.

**ODOR TEST:** Place a sample of PALCO WOOL in your ice box or refrigerator. Smell it after several days or weeks. It takes on no odor, gives off no odor.

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## Private Truck Transport Vital, Says Head of ODT

Declaring that privately owned motor trucks are indispensable in the overall civilian wartime economy, Joseph B. Eastman, director of the Office of Defense Transportation, told a war conference sponsored by the National Council of Private Motor Truck Owners in New York, January 19-20, that the continued operation of these trucks is so important that maximum conservation is necessary in order to eliminate every wasteful and unnecessary mile of operation.

Mr. Eastman, in reiterating his belief that private motor trucks are indispensable, pointed out that shortages of rubber, of new equipment, or repair parts and the foreshadowing shortage of manpower, all emphasize the necessity of using sparingly the equipment privately owned, constituting 88 per cent of all motor trucks.

The ODT director frankly discussed the need for General Order No. 21, issued by his office. He denied categorically that the order, requiring Certificates of War Necessity in the future operation of all motor trucks, "would be scuttled."

Discussion of "Over-All Mileage Limitation for Victory" (General Order ODT No. 17 as amended) was led before the conference by O. A. Brouer, Swift & Company, Chicago, with Edmund M. Brady, assistant director, division of motor transport, ODT.

## Savel Subscribe Now For The Provisioner

Faced with rising costs and at the same time determined to give readers more timely and valuable coverage of fast-moving developments in the meat field, rather than reducing its services to them, the publishers of THE NATIONAL PROVISIONER have announced that the subscription price of the magazine will be increased to \$4.50 per year, effective March 15.

In order to afford an opportunity for all to take advantage of the current low price, subscriptions will be received at the present rate of \$3.00 per year up to March 15.

Although there have been substantial increases in printing, paper, news-gathering, editorial and other costs during the past two years, and other trade publications, popular magazines and newspapers have raised their subscription rates, THE NATIONAL PROVISIONER has continued to give its readers ever-popular features, *plus expanded, timely and full coverage of price regulations, WPB orders and other current developments* at the old rate of \$3.00 per year. The publishers of the Provisioner believe that its readers would undoubtedly prefer to pay more for the magazine than have its utility reduced.

## RESTRICTION ORDER CHANGE HELPS INSTITUTIONS

In Amendment 12 to Restriction Order 1 the Office of Price Administration has removed a restriction on the amount of controlled meat which government-operated asylums, orphanages, prisons and hospitals may slaughter and serve to patients or inmates. Heretofore, institutions operated by federal, state or local governments have been allowed to buy controlled meats outside the limitations set on civilian quotas, but have been limited in use of meat from slaughter of their own animals to the amount they slaughtered for their own use during the 1941 base period. Text of the amendment follows:

### Amendment 12 to Restriction Order 1

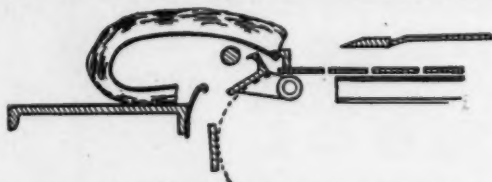
A new sentence is added at the end of paragraph (a) of Section 1407.904; a new paragraph (1) is added to Section 1407.925, to read as set forth below:

**Section 1407.904 Deliveries of non-quota slaughterers restricted.** (a) \* \* \* The serving of controlled meat in meals by an exempt purchaser designated in Section 1407.912 (a)(4) shall not be subject to the restrictions of this section.

**Section 1407.925 Effective dates of amendments.** \* \* \* (1) Amendment No. 12 (Sections 1407.904 (a) and 1407.925 (1) to Restriction Order No. 1 shall become effective Feb. 2, 1943.

Watch "Wanted" page for Bargains.

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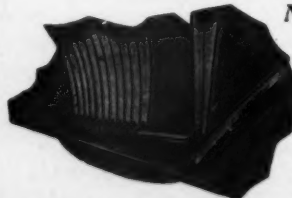
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## Recent WPB and OPA Orders Affecting the Meat Industry



**I**N RECENT days, the War Production Board, Office of Price Administration and other emergency war agencies have issued the following orders and announcements affecting the meat packing industry:

**MPR 286.**—The American Meat Institute has been advised that while it is permissible under Supplemental Order 34 to add to maximum prices for sausage, subject to MPR 286, the additional cost for freezing for export shipment may not be added. OPA is said to be considering an amendment which would permit addition of the freezing cost to maximum prices of sausage sold to the Army.

**DRUMS.**—WPB has amended Limitation Order L-197 to allow packers and renderers to use steel shipping drums for edible and inedible tallows and greases, lard and shortening. The amendment provides that any new steel shipping drum purchased or delivered before September 14, 1942, and any used drum purchased or delivered before November 7, 1942, may be employed for packing animal and vegetable oils and greases, soaps, tallow and other Class B products so long as the packer retains ownership of the drum. List A products,

including meat, may not be packed in steel drums, and no drum embossed with letter X on the bottom plate may be used for Class B products. Wholly exempted from restriction are drums made entirely of 14-gauge or heavier steel, or drums used for sale or delivery to the Army, Navy or other specified agencies.

**SMALL PLANTS.**—WPB has established 12 regional offices, empowered to take action on the spot, to work with distressed small plants needing business and district procurement officers of the Army and Navy and other government procurement agencies. The Smaller War Plants Division offices are located in Boston, New York, Philadelphia, Atlanta, Cleveland, Chicago, Kansas City, Dallas, Denver, San Francisco, Detroit and Minneapolis.

**WAGES.**—Regional boards of the War Labor Board have now been reorganized into twelve, each being headed by a regional wage stabilization director. These directors and the regional groups are empowered, without WLB review, to approve pay increases in the meat industry in line with the "little steel" formula. Petitions for approval of voluntary adjustment should be filed, as heretofore, with the nearest Wage and Hour Division field office.

**FREIGHT TAX.**—Amendment 5 to MPR 74, effective February 8, allows processors of animal product feeding stuffs to add to their delivered prices the 3 per cent freight tax imposed by the Revenue Act of 1942. Processors have found it impossible to absorb the tax since their prices are held at bedrock under MPR 74.

**PET FOOD.**—A formula by which manufacturers of dog and cat foods can price new packaging of their products has been established by OPA in Amendment 102, GMPR. The manufacturer is to take the maximum price of his fastest selling package of the product and: 1) Where a change is made in containers, deduct the cost of the old container and the packing and then add the cost of the new container and packing; 2) Where a change is made in size, divide the maximum price of the old package by the number of ounces, net weight, in the old package and multiply the result of the number of ounces, net, in the new.

**BOXING SUPPLIES.**—If a packer is a manufacturer either in full or in part of any commodity using critical materials (iron or steel, copper or aluminum) he must file under Form CMP-4B by February 9. Many packers are makers or assemblers of boxes and barrels and similar supplies and, if so, should file on this form in order to insure that their material needs will be available for the second quarter for supplies such as nails, strapping, metal hoops, brads, and staples. Form CMP-4B is simple.

### BROKEN FLOORS

Any maintenance man can repair broken cement floors with Cleve-O-Cement. No special equipment necessary. Not an asphalt compound. Dries flint hard, ready for heavy traffic. Waterproof, freeze-proof, slip-proof, lactic acid resisting. Won't crumble, crack, dust.

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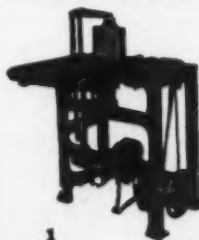
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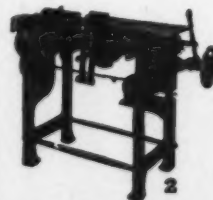


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Peak performance can be obtained only from machines that are constantly kept in tip-top condition. Such equipment as PETERS requires a minimum amount of attention to produce maximum results. PETERS users are saving time, investing it in additional production to further the war effort.

**1** This PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 30-40 lard or shortening cartons per minute, requiring one operator. After the cartons are set up, they drop onto the conveyor belt where they are carried to be filled. Can be made adjustable.

**2** This PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE automatically closes 30-40 lard or shortening cartons per minute, requiring no operator. Open, filled cartons enter machine on conveyor belt and leave machine completely closed. Can also be made adjustable.

**PETERS MACHINERY CO.**

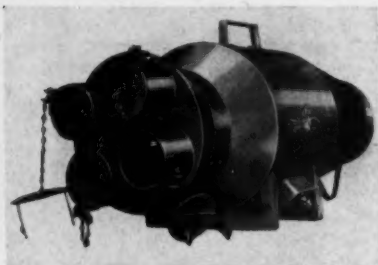
4700 Ravenswood Ave.

Chicago, Ill.

# NEW EQUIPMENT *and Supplies*

## EXHAUSTER-BLOWER UNIT

Development of the "Octopus Jr.," a small portable unit for exhausting gases, fumes, etc., from confined loca-



tions, is announced by the Chelsea Fan & Blower Co., Inc., Irvington, N. J. The new unit, powered by a  $\frac{3}{4}$ -h. p. ball bearing motor, weighs 70 lbs., will operate in any position, and is said to draw or blow 2,000 cu. ft. of air per minute.

Adapters are provided for three 4-in. nozzles or four 3-in. nozzles for flexible hose, with caps to close nozzles not in use. Each 4-in. hose of 20-ft. length will exhaust 250 cu. ft. per minute, while each 3-in. hose of similar length will handle more than 200 cu. ft. per minute. The entire unit can be conveniently hung in a small manhole, it is stated.

## STEEL HEATING COILS

The Modine Mfg. Co., Racine, Wis., announces a new line of steel heating coils for use in food dehydration and industrial processing. The line includes standard coils and steam distribution type coils, the latter for use where sub-freezing inlet air is introduced.

Among outstanding features of the coils are all-steel construction to save critical copper and its alloys. The entire coil is dipped in a special lead alloy bath to protect the steel fins from air and steam corrosion. The fins are bonded permanently to tubes with metal, sealing all important contact of fin to tube from corrosive action of air and its impurities, according to the manufacturer.

Patented die-forming of fins gives effective turbulence to the air with a minimum of air resistance, it is claimed. Air passing between the fins is compelled to "wipe" both fin surfaces and inter-mix before leaving the condenser. The steel coils, it is reported, will withstand hydrostatic pressure up to 500 lbs. per sq. in. or operating steam pressure up to 150 lbs. per sq. in.

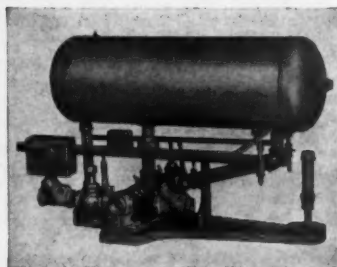
The coils are available in three casing widths, 13 casing lengths and several selections of fin spacings and tube depths. One of the new units is shown in the illustration at the right.

## MAKE WOOD MATTING

The American Mat Corporation, 1796 Adams St., Cleveland, Ohio, manufactures the new flexible wood link matting which was described and illustrated on page 27 of *THE NATIONAL PROVISIONER* of January 23. The matting is light in weight and can be rolled or folded up for easy handling and cleaning. It is said to be an effective substitute for mats made of critical materials.

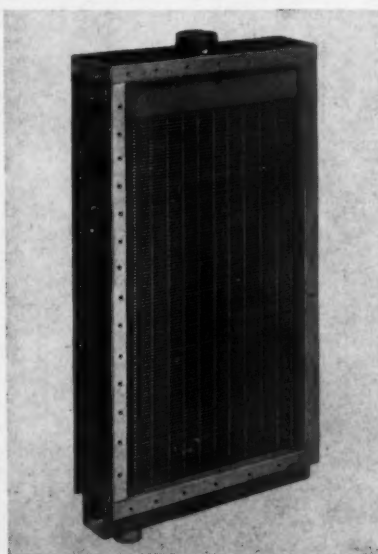
## THREE-VALVE TILT TRAP

A new three-valve tilt trap for variable pressures on lifting service has been added to the line of deaerating systems for steam drainage and boiler



feeding made by W. M. Acker Organization, Inc., Cleveland, O.

The sturdy construction of female trunnion supported on center bearings, and male steam and water ends which are relieved of any weight carried on the packing, is the same as that used on the basic Acker tilt traps.



## New Trade Literature

**Compressors (NL 989).**—Single horizontal, single stage compressors of 9-in., 11-in. and 13-in. stroke are described in this bulletin. Various parts are depicted, as well as a cut-away section of the compressor, and a table of general data is included.—Worthington Pump & Machinery Corp.

**Industrial Instruments (NL 997).**—This new 48-page catalog with more than 200 illustrations is organized to help the user choose the type of instrument best fitted to his needs. It is comprised of ten sections, six of which group supplies appropriate to a particular field, such as pressure, temperature, flow, level and humidity; remaining sections cover combination instruments. Thorough cross-indexing of contents, plus use of colors, makes this catalog a useful reference handbook of modern instrumentation.—The Foxboro Company.

**Skin Creams (NL 998).**—Industrial skin creams and lotions for protection of workers' skin against dermatitis are thoroughly discussed in a 16-page brochure. There are six different types of Fend, a new product which provides protection against a number of specific skin hazards. Industrial doctors and safety engineers, as well as others, will find lists throughout the brochure of various compounds, solvents, oils, metals and acids which can be harmful to the plant worker.—Mine Safety Appliances Co.

**Paint (NL 1,000).**—An interesting story is told about wax-fortified paint and enamel in this ten-page illustrated booklet. This dirt-resistant, water-repellent product is described as a step forward in the protection of vital war materials. The new paints give added resistance to scratches and mars and guard against grease, grime, cutting oils, cleaning agents, etc. Color charts which can be used as a guide for various painting operations are included in the booklet.—S. C. Johnson & Son, Inc.

To obtain information on new trade literature mentioned in *THE NATIONAL PROVISIONER*, write:

(2-6-43.)

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## "Black Market" in Meats

(Continued from page 16.)

Markhart, proprietor, Royal Packing Co., was given a jail sentence while his partner, James Kelly, and Henry Spiechowicz, another wholesaler, were fined for possession of uninspected meat. At the same time license-revocation hearings of two firms charged with violation of OPA regulations—McMannus & Vogt and David Radnor, Radnor Beef Co.—as well as proceedings against Theodore T. Miloch, were adjourned for two weeks.

As a result of earlier proceedings (reported in *THE NATIONAL PROVISIONER* of January 23 and 30), the Bronx Meat Co., Bronx, N. Y., pleaded guilty to charges of violating OPA regulations. The six individuals involved will be sentenced on February 11. In other eastern cases the Enkay Packing Co. and Nathan Krupnick, president, Paterson, N. J., Anthony Caruso, trading as American Products Co., Newark; Gustav Sobo and Edward Bradigan, Newark; Metropolitan Beef Co., Newark, and Albert Abeles, president, and Max Tischner, bookkeeper, pleaded not guilty and attacked the indictments and criminal informations which were brought against them.

Complaints of shortages and reports of flourishing black markets came in from a score of other cities, including Cleveland, Providence, R. I., Los Angeles, and San Francisco.

Congressmen, city officials, labor unions and others have all tried to lend a hand in the meat situation in several localities in recent weeks.

Mayor F. H. LaGuardia of New York City has announced a five-point program to allocate meat supplies and control prices. He believes: 1) Meat should be allocated nationally on a basis of population in the various areas, with distribution to be flexible according to available supply; 2) Ceiling prices should be continued but should be based on the cost of meat to the retailer, wholesaler and packer respectively, requiring ceilings on livestock or a subsidy to producers; 3) Meat regulations should be rigidly enforced, with local government doing the enforcement, if necessary, backed by federal aid; 4) Retail ceiling system should be revised with stores divided into three classes—super markets without service, chain stores with service and independent stores; 5) Definite meatless days should be ordered on a nationwide basis, with retail stores remaining closed on the designated days.

Both in New York and California labor unions are joining with packers, wholesalers and retailers in seeking relief from meat shortages and elimination of black markets. Butchers' union officials in San Francisco recently decided to order members to refuse to cut up meat unless it had been stamped with a federal, state or local inspection mark.

## U. S. NEEDS ECONOMISTS

Because of the urgent need for economists, economic analysts, and statisticians for civilian war service in the federal government, recruiting is being intensified for these positions on a nation-wide basis. The positions pay from \$2,600 to \$6,500 a year plus overtime, which increases salaries by about 21 per cent on the first \$2,900 for 8 hours overtime a week, when the aggregate compensation does not exceed \$5,000 a year.

Applications are desired from persons with education or experience in both agricultural and industrial commodities. Positions are open for persons with a background in dairy, meat, and processed foods. Experience and education in other lines will also be utilized, and complete information may be obtained at first- and second-class post offices, from Civil Service Commission Regional Offices, and from the U. S. Civil Service Commission at Washington, D. C.

Requirements for the positions have been lowered. In general, only five years of college or university education or experience in economics or statistics, or a combination of the two, are necessary for the \$2,600 grade. Minimum requirements for the higher grades are proportionately greater. There are no age limits and no written examination will be given. Applications will be accepted until further notice.

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to use our priority department if you need help. This special department is for your use without obligation.

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- ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-5.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.



**SOLVAY** nitrite of soda

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## January Meat Output Smaller Than in 1942

Total meat production in January was about 5 per cent below that of January a year ago, but more than 20 per cent higher than the average for the month during the 1929-33 five-year period, the American Meat Institute stated this week in reviewing the livestock and meat situation for the month. A substantial part of this production was contracted for or delivered to the United States government for the armed forces and for shipment to our Allies under the lend-lease program.

January cattle marketings were slightly under those for December, and approximately 10 per cent below those of January, 1942, but almost 40 per cent higher than the average for the 1929-33 five-year period.

Hog marketings were considerably lower than those of the previous month, but about the same as those for January a year ago, and about 10 per cent above the average for the 1929-33 period.

Sheep marketings were the highest on record for the month of January, but somewhat lower than for the previous month, and over 5 per cent higher than marketings in January, 1942, and approximately 25 per cent higher than the 1929-33 five-year average.

January calf marketings were almost 35 per cent below those for January a year ago and about 20 per cent below the average marketings for the 1929-33 period.

## CHICAGO PROVISION STOCKS

Storage stocks of meats showed a gain of almost 11 million lbs. during January, compared with a month earlier, but despite the increase totals were still considerably under a year ago. Holdings of lard at the end of the month, at nearly 11½ million lbs. showed a slight advance over the previous month but represented a tremendous reduction when compared with holdings as of January 31, 1942, when over 113 million lbs. were on hand. A table showing comparisons appears in the adjoining column.

## HUGE VOLUME OF MEAT INDUSTRY PRODUCTS PURCHASED

Total purchases of meat industry products by the U. S. Department of Agriculture during 1942 and from March 15, 1941 to December 31, 1942 for lend-lease, emergency territorial programs, Red Cross and other purposes were as follows:

### COMMODITY PURCHASES BY THE DEPARTMENT OF AGRICULTURE Calendar Year of 1942 and Cumulative since March 15, 1941

	QUANTITY		F.O.B. COST	
	1942 lbs.	Cumulative lbs.	1942	Cumulative
<b>MEATS</b>				
Army rations, canned.....	45,651,892	49,101,868	\$ 8,830,748	\$ 9,413,428
<b>Beef Meat Products</b>				
Beef bungs* .....	227,050	527,500	31,768	72,022
Beef, dried .....	97,500	108,500	60,512	64,747
Beef, dehydrated .....	80,000	80,000	53,200	53,200
Beef extract .....	224,048	224,048	145,649	145,649
Beef, frozen boneless .....	9,438,790	9,438,790	2,336,733	2,336,733
Beef carcasses, frozen .....	.....	591,300	.....	114,023
Beef kidneys, frozen .....	696,500	696,500	65,923	65,923
Beef, barreled family .....	75,000	75,000	8,682	8,682
Beef, canned, corned .....	1,994,065	1,994,065	556,641	556,641
Beef, hash .....	1,145,000	1,145,000	228,451	228,451
Beef, India mess .....	415,000	495,000	50,338	90,243
Veal carcasses, frozen .....	2,230,000	2,230,000	465,225	461,506
Lamb carcasses, frozen .....	35,070,000	35,097,000	9,181,142	9,186,387
Mutton, frozen boneless .....	370,000	370,000	74,350	74,350
Mutton, carcasses, frozen .....	3,755,000	3,755,000	512,845	512,845
<b>Pork meat products</b>				
Pork-soya links .....	1,056,957,637	108,366,610	.....	37,965,962
Pork, canned (misc.) .....	.....	127,906,408	390,980,630	38,827,874
Pork butts, frozen .....	3,140,000	1,050,706,145	.....	388,986,621
Pork kidneys, frozen .....	2,572,000	3,140,000	890,900	890,900
Pork livers, frozen .....	2,580,000	2,572,000	208,124	208,124
Pork loins, frozen .....	107,057,571	2,580,000	235,966	235,966
Pork trimmings, frozen .....	4,040,000	107,057,571	29,349,752	29,349,752
Pork, barreled brisket .....	120,000	4,040,000	876,414	876,414
Pork, smoked .....	6,432,700	120,000	21,300	21,300
Pork, cured & frozen .....	.....	6,432,700	1,974,025	2,105,254
Fatbacks, dry salted .....	445,718,190	561,484,581	.....	116,434,580
Hog casings* .....	3,961,129	126,855,969	87,941,224	18,461,319
Pigs feet, salted .....	6,067,500	5,727,648	5,491,156	7,451,343
Pork, dehydrated .....	1,264,719	6,067,500	314,520	314,520
Sausage, dried .....	1,374,650	1,264,719	1,661,015	1,661,015
<b>FATS AND OILS</b>				
Beef suet .....	346,000	357,400	75,243	77,642
Lard .....	646,271,537	972,480,941	87,273,225	121,184,403
Oleo oil .....	5,138,650	7,168,900	661,204	888,665
Oleomargarine .....	96,000,337	97,129,337	14,674,315	14,828,828
Rendered pork fat .....	7,726,250	7,726,250	1,009,006	1,009,006
Shortening .....	45,609,865	45,609,865	7,472,405	7,472,405
Tallow, edible .....	21,136,710	21,136,710	2,280,802	2,280,802

\*Pieces †Bundles

	Jan. 31, 1943	Dec. 31, 1942	Jan. 31, 1942
All barreled pork .....	8,437	5,844	14,302
P.S. lard (a) .....	5,697,050	5,923,549	39,090,730
P.S. lard (b) .....	.....	153,060	67,565,718
Other lard .....	5,692,024	5,013,908	6,806,303
Total lard .....	11,389,074	11,090,547	113,262,751
D.S. clear bellies (contract) .....	494,000	253,400	649,500
D.S. clear bellies (other) .....	12,768,903	10,461,408	7,118,173
Total D.S. clear bellies .....	13,263,803	10,714,808	7,767,673
D.S. rib bellies .....	1,000	.....	279,900
D.S. fat backs .....	5,702,925	3,352,500	4,583,272
S.P. hams .....	5,774,356	5,302,762	7,384,627
S.P. skinned hams .....	19,534,228	14,850,469	18,948,141
S.P. bellies .....	10,397,541	11,906,573	24,306,570
S.P. picnic, S.P. Boston shldrs. .....	3,123,046	2,929,207	3,694,162
Other cut meats .....	9,397,468	7,302,708	10,753,697
Total cut meats .....	67,284,367	50,359,027	77,609,712

(a) Made since October 1, 1942. (b) Made previous to October 1, 1942.

## If Canada Rations, All Meats Will be Included

MONTREAL.—Not beef alone, but pork, lamb and veal will be included in the proposed meat rationing system if and when it comes about, it has been stated authoritatively. It is customary to speak of the "rationing of beef" but in the event of such restrictions being imposed, all meat would be affected.

If only beef were rationed, it is pointed out, the tendency would be to promote a run on other meats, whereupon a shortage would soon develop.

# Oppenheimer Casing Co.

Importers **SAUSAGE CASINGS** Exporters

CHICAGO, U. S. A.

CHICAGO  
WELLINGTON

NEW YORK  
ZURICH

SAN FRANCISCO  
SYDNEY

TORONTO

LONDON  
BUENOS AIRES

# MARKET SUMMARY

## DETAILED INFORMATION INDEX

Hog Cut-Out.....31	Tallow & Greases...32
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Closing Markets...35	Hides.....34
L. C. L. Prices.....30	Livestock.....36

## Hogs and Pork

### HOGS

Chicago hog market this week; Barrows and gilts, 160 lbs. up were steady to 10c higher while sows were steady to 10c lower.

	Thurs.	Week ago
Chicago, top .....	\$15.50	\$15.30
4 day avg. ....	15.25	15.05
Kan. City, top .....	14.90	15.05
Omaha, top .....	14.75	14.85
St. Louis, top .....	15.60	15.40
Corn Belt, top .....	14.90	14.70
Buffalo, top .....	16.50	16.40
Pittsburgh, top .....	16.50	16.25
Receipts—20 markets		
4 days .....	386,000	426,000
Slaughter—		
27 points* .....	880,751	786,419
Cut-out .....	180- 220- 240-	
results .....	220 lb. 240 lb. 270 lb.	
This week ...	-2.10 -2.21 -2.63	
Last week ...	-1.89 -1.98 -2.40	

### PORK

Chicago carlot pork:

Green hams,			
all wts. ....	24 @24½	24 @24½	
Loins, all wts..	23 @25½	23 @25½	
Bellies, all wts.	15½	15½	
Picnics,			
all wts. ....	22½	22½	
Reg. trim'ngs..	20½	20½	
New York:			
Loins, all wts..	25½ @28½	25½ @28½	
Butts, all wts..	30 @30½	30 @30½	
Boston:			
Loins, all wts..	25½ @28½	25½ @28½	
Philadelphia:			
Loins, all wts..	25½ @28½	25½ @28½	
Lard—Cash .....	13.80b	13.80b	
Loose .....	12.80b	12.80b	
Leaf .....	12.40b	12.40b	

\*Week ended January 30.

## Cattle and Beef

### CATTLE

Chicago cattle market this week: Most steers and yearlings fully 50c up. Canners and cutters were steady to strong.

	Thurs.	Week ago
Chicago steer, top...	\$16.75	\$16.60
4 day avg. ....	15.15	14.75
Kan. City, top .....	16.00	15.50
Omaha, top .....	15.50	15.75
St. Louis, top .....	—	16.00
St. Joseph, top .....	15.75	15.25
Bologna bull, top...	14.25	14.50
Cutter cow, top.....	9.75	9.60
Canner cow, top.....	8.75	8.60
Receipts—20 markets		
4 days .....	185,000	193,000
Slaughter—		
27 points* .....	147,748	145,897

### BEEF

Steer carcass, good		
700-800 lbs.		
Chicago ..	\$19.00@20.50	\$19.00@20.50
Boston ...	20.00@22.00	20.00@22.00
Phila. ....	20.00@22.00	20.00@22.00
New York. 20.00@22.50	20.00@22.50	
Dr. canners, Northern		
350 lbs. up..	14½	14½
Cutters,		
400@450 lbs.	14½	14½
Cutters,		
450 lbs. up..	14½	14½
Bologna bulls,		
all wts. ....	15½	15½

\*Week ended January 30.

Chicago prices used in compilations unless otherwise specified.

### PROVISION STOCKS

	Chicago—Jan. 31
Total Lard .....	11,389,074 lbs.
D.S. Clear Bellies.....	13,263,803

## By-Products

### HIDES

	Thurs.	Week ago
Chicago hide market strong.		
Native cows .....	.15½	.15½
Kipskins .....	.20	.20
Calfskins .....	.25½	.25½
Shearlins .....	2.15	2.15

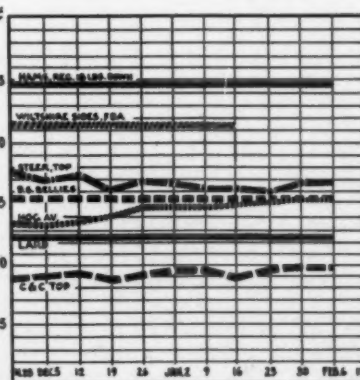
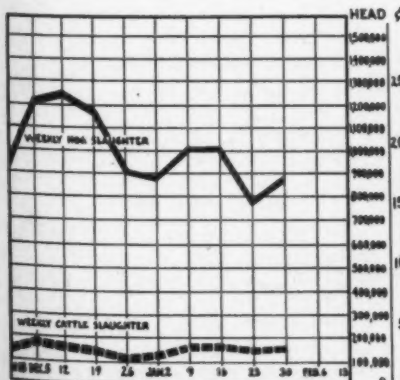
### TALLOW, GREASES, ETC.

New York tallow unsettled.		
Extra .....	8.62½	8.62½
Chicago tallow firm.		
Prime .....	8.62½	8.62½
Chicago greases unchanged.		
A-White .....	8.75	8.75
New York greases firm.		
A-White .....	8.75	8.75
Chicago by-products:		
Cracklings .....	1.21	1.21
Tankage, unit ammo.	5.53	5.53
Blood .....	5.38	5.38
Digester tankage		
60% .....	71.04	71.04
Cottonseed oil,		
Valley .....	.12½n	.12½n

### BUSINESS INDICATORS

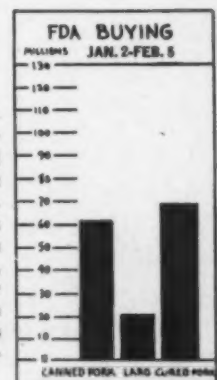
Wholesale Prices (1926=100)

	Jan. 23 1943	Jan. 24 1942
All commodities ....	101.7	95.5
Food .....	104.7	93.6
Prices (1930=100)		
	Nov. 1942	Nov. 1941
Farm Products .....	110.5	90.6



### PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.





# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### †Carcass Beef

	Week ended Feb. 4, 1943 per lb.
Steer, hfr., choice, all wts.	23
Steer, hfr., good, all wts.	22
Steer, hfr., comm., all wts.	20
Steer, hfr., utility, all wts.	18
Cow, comm. and good, all wts.	20
Cow, utility, all wts.	18
Hindquarters, choice	24 1/4
Forequarters, choice	20
Cow hindquarters, good and comm.	23 1/4
Cow forequarters, good and comm.	15

#### †BEEF CUTS

Steer, hfr., short loins, choice.	42 1/4
Steer, hfr., short loins, good.	39 1/4
Steer, hfr., short loins, comm.	36
Steer, hfr., short loins, utility.	31 1/4
Cow, short loins, good and comm.	26
Cow, short loins, utility.	31 1/4
Steer, heifer round, choice.	25 1/4
Steer, heifer round, good.	23 1/4
Steer, heifer round, comm.	21 1/4
Steer, heifer round, utility.	15 1/4
Steer, hfr., loin, choice.	35 1/4
Steer, hfr., loin, good.	33 1/4
Steer, hfr., loin, comm.	30
Cow loin, good and comm.	30
Cow loin, utility.	26 1/4
Cow round, good and comm.	21 1/4
Cow round, utility.	18 1/4
Steer, heifer rib, choice.	28 1/4
Steer, heifer rib, good.	27 1/4
Steer, heifer rib, comm.	25 1/4
Steer, heifer rib, utility.	22 1/4
Cow rib, good and comm.	25
Cow rib, utility.	22 1/4
Steer, hfr., sirloin, choice.	30 1/4
Steer, hfr., sirloin, good.	28 1/4
Steer, hfr., sirloin, comm.	25 1/4
Steer, heifer, sirloin, utility.	22 1/4
Cow sirloin, good and comm.	25 1/4
Cow sirloin, utility.	22 1/4
Steer, hfr., cow flank, all grades.	11
Steer, hfr., flank steak, all grades.	25
Cow flank steak, all grades.	25
Steer, hfr., reg. chuck, choice.	21 1/4
Steer, hfr., reg. chuck, good.	21 1/4
Steer, hfr., reg. chuck, comm.	19 1/4
Steer, hfr., reg. chuck, utility.	17 1/4
Cow reg. chuck, good and comm.	17 1/4
Cow reg. chuck, utility.	17 1/4
Steer, hfr., c.c. chuck, choice.	19 1/4
Steer, hfr., c.c. chuck, good.	19 1/4
Steer, hfr., c.c. chuck, comm.	18
Steer, hfr., c.c. chuck, utility.	15 1/4
Cow, c.c. chuck, good and comm.	15 1/4
Cow, c.c. chuck, utility.	10 1/4
Steer, hfr., fore Shank, all grades.	11
Cow fore Shank, all grades.	11
Steer, heifer brisket, choice.	17
Steer, heifer brisket, good.	17
Steer, heifer brisket, comm.	15
Steer, heifer brisket, utility.	14
Cow brisket, good and comm.	15
Cow brisket, utility.	14
Steer, heifer back, choice.	23 1/4
Steer, heifer back, good.	21 1/4
Steer, heifer back, comm.	21 1/4
Steer, heifer back, utility.	19
Cow back, utility.	19
Cow back, good and comm.	21 1/4
Steer, hfr. arm chuck, choice.	20 1/4
Steer, hfr. arm chuck, good.	19 1/4
Steer, hfr. arm chuck, comm.	18 1/4
Steer, hfr. arm chuck, utility.	16 1/4
Cow arm chuck, good and comm.	18 1/4
Cow arm chuck, utility.	16 1/4
Steer, hfr. short plate, good and comm.	12 1/4
Steer, hfr. short plate, comm. and utility.	11 1/4
Cow short plate, good and comm.	11 1/4
Cow short plate, utility.	11 1/4

\*Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

#### Beef Products

Brains	12
Hearts	18
Tongues	25
Sweetbreads	28 1/4
Ox-tails	14
Fresh tripe, plain	13
Fresh tripe, H. O.	16
Livers	28 @ 32 1/2
Kidneys	9 @ 10

#### Veal

Choice carcass	22 1/2
Good carcass	20
Choice saddles	27 1/2
Good racks	15 1/4
Medium racks	10

#### Veal Products

Brains, each	16
Calf livers	50
Sweetbreads	43

	**Lamb
Choice lambs	27 1/2
Good lambs	25 1/2
Choice hindquarter	31 1/2
Good hindquarter	29 1/2
Choice fores	23 1/2
Good fores	22 1/2
Lamb fries	18
Lamb tongues	18

	**Mutton
Choice sheep	14 1/2
Good sheep	13 1/2
Choice saddles	18 1/2
Good saddles	16 1/2
Choice fores	11 1/2
Good fores	10 1/2
Mutton legs, choice.	20 1/2
Mutton loins, choice.	16 1/2
Sheep tongues	11

\*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

#### \*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	27
Pics	24
Tenderloins	36 1/4
Skinned shoulders	26
Spareribs, under 3 lbs.	19
Back fat, skinned	12
Boston butts, 4 to 8 lbs. av.	30
Boneless butts, cellar trim, 2/4	34
Hocks	16
Tails	12
Neck bones	8
Pigs feet	6 1/2
Kidneys, per lb.	11
Livers	17 1/4
Brains	13
Ears	8
Snouts	13
Heads	9 1/4
Chitterlings	11

#### \*WHOLESALE SMOKED MEATS

Standard regular hams, 14/16 lbs., parchment paper	29 1/4
Standard skinned hams, 14/16 lbs., parchment paper	31 1/4
Picnics, 4/8 lbs. short shank, wrapped.	28 1/4
Fancy bacon, 6/8 lbs., wrapped.	28 1/4
Standard bacon, 6/8 lbs., wrapped.	25 1/4
No. 1 beef sets, smoked	
Insides, 8/12 lbs.	50 @ 53
Outsides, 5/9 lbs.	47 1/2 @ 49
Knuckles, 5/9 lbs.	48 1/2
Cooked hams, choice, skin on, fatted.	48 1/2
8/10 lbs.	
Cooked hams, choice, skinless, fatted.	50
8/10 lbs.	50 1/2
Cooked picnics, skin on, fatted, bone in.	33 1/4
Cooked picnics, skinned, fatted, bone in.	33 1/4

#### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$24.50
Lamb tongue, short cut, 200-lb. bbl.	69.50
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	29.00
Pocket honeycomb tripe, 200-lb. bbl.	32.50

#### \*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$24.50
80-100 pieces	24.25
100-125 pieces	24.00
Clear plate pork, 25-35 pieces.	24.75
Bean pork	23.50
Brisket pork	36.75
Plate beef	31.50
Extra plate beef	32.50

#### SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	20 1/4
Special lean pork trimmings 85%	31 1/4
Extra lean pork trimmings 95%	33 1/4
Pork cheek meat (trimmed)	20 @ 21
Pork hearts	13 1/4 @ 14 1/4
Pork livers	13 @ 15
Boneless bull meat (heavy)	21 1/4
Boneless chucks	21 1/4
Shank meat	19 1/4
Beef trimmings	18 1/4
Dressed canners	14 1/4
Dressed cutter cows	14 1/4
Dressed bologna bulls	15 1/4
Tongues, No. 1 canner trim.	15 @ 17

#### DRY SAUSAGE

Cervelat, choice, in hog bungs.	58
Thuringer	30
Farmer	40
Holsteiner	40
B. C. salami	63
Milano, salami, choice, in hog bungs.	31
B. C. salami, new condition	31
Frises, choice, in hog middles.	
Genoa style salami, choice.	49 1/2
Pepperoni	27
Mortadella, new condition	27
Cappicola (cooked)	50
Italian style hams	42

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton.	37 1/2
Country style sausage, fresh in link.	33 1/2
Country style sausage, fresh in bulk.	30
Country style sausage, smoked.	30
Frankfurters, in sheep casings.	31
Frankfurters, in hog casings.	31
Skinless frankfurters	30
Bologna in beef bungs, choice.	25
Bologna in beef middles, choice.	25 1/4
Liver sausage in beef rounds.	24 1/4
Liver sausage in hog bungs.	24 1/4
Smoked liver sausage in hog bungs.	21
Head cheese	20
New England luncheon specialty.	27 1/4
Minced luncheon specialty, choice.	27
Tongue and blood.	27
Blood sausage	24
Sausage	19 1/4
Polish sausage	23 1/4

### CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. whse. stock):	
In 400-lb. bbls. delivered.	\$ 8 1/2
Saltper, less than ton lots, f.o.b. N. Y.	
Dbl. refined granulated.	8.00
Small crystals	12.00
Medium crystals	12.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda.	unquoted
Pure rfd. powdered nitrate of soda.	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried.	8.75
Medium, kiln dried.	12.75
Rock, bulk, 40 ton cars.	8.50
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.	3.74
Standard gran., f.o.b. refiners (25%).	3.45
Packaging, curing sugar, 250 lb. bags.	
f.o.b. Reserve, L. less 2 1/2%.	5.10
Dextrose, in car lots, per cwt. (cotton).	4.80
in paper bags.	4.75

### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	
180 pack	16 @ 18
Domestic rounds, over 1 1/2 in.	
140 pack	30 @ 32
Export rounds, wide, over 1 1/2 in.	38 @ 42
Export rounds, medium, 1 1/2 to 1 3/4 in.	
1 1/2 in.	25 @ 30
Export rounds, narrow, 1 1/2 in. under 25	23 1/2 @ 31
No. 1 weasands	.05 @ .06
No. 2 weasands	.03 @ .05
No. 1 bungs.	14 @ 17
No. 2 bungs.	11 @ 12
Middles, sewing, 1 1/2 @ 2 in.	40 @ 45
Middles, select, wide, 2 1/2 in.	50 @ 60
Middles, select, extra, 2 1/2 @ 2 3/4 in.	70 @ 85
Middles, select, extra, 2 1/2 in. & up. 1.15 @ 1.25	
Dried or salted bladders, per piece:	
12-15 in. wide, flat.	7 1/4 @ 9
10-12 in. wide, flat.	6 1/4 @ 7
8-10 in. wide, flat.	2 1/4 @ 3 1/4
6-8 in. wide, flat.	2 @ 2 1/2
Hog casings:	
Extra narrow, 29 mm. & dn.	2.40 @ 2.45
Narrow mediums, 29 @ 32 mm.	2.35 @ 2.40
Medium, 32 @ 35 mm.	2.00 @ 2.10
English, medium, 35 @ 38 mm.	1.70 @ 1.75
Wide, 38 @ 45 mm.	1.55 @ 1.60
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	22 @ 25
Large prime bungs	17 @ 21
Medium prime bungs	11 @ 13 1/2
Small prime bungs	20 @ 21
Middles, per set	20 @ 21

### SPICES

(Basis Chicago, original bbls., bags or barrels)

	Whole	Ground
Allspice, prime	87 1/4	40
Refined	35 1/4	42
Chili pepper		41
Powder		43
Cloves, Amboyna	40	45
Zanibar	24 1/2	28
Ginger, African	50	57
Mace, Fancy Banda.	1.10	1.25
East Indies	95	1.10
East & West Indies Blend.		95
Mustard flour, fancy		22
No. 1		22
Nutmeg, fancy Banda.	67	75
East Indies	58	65
East & West Indies Blend.		61
Peppercorns, Spanish		40
Pepper, Cayenne		35
Red No. 1.		32
Black Malabar	11	15
Black Lampung	8 1/4	10
Pepper, white Singapore.	15 1/2	19
Packers	16	19 1/4

### SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.85	1.45
Cominos seed	19	23
Morlander Morocco	19	19
Coriander Morocco natural No. 1.	15 1/4	17
Mustard seed, fancy yellow.	25	
American	12	
Marjoram, Chilean	56	62
Oregano	13	14

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

# PROVISIONS

The National Provisioner  
Daily Market Service

# MARKET PRICES

New York

## CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.  
CHICAGO OR CHICAGO BASIS,  
THURSDAY, FEBRUARY 4, 1943

### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	24%	24%
10-12	24%	24%
12-14	24%	24%
14-16	24	24

### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	24	24
18-20	23	23
20-22	23	23

### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	26%	26%
12-14	26%	26%
14-16	26	26
16-18	25	25
18-20	25	25
20-22	25	25
22-24	25	25
24-26	25	25
26-28	25	25
28-30	25	25
30-32	25	25

### PICNICS

	Fresh or Frozen	S.P.
4-6	22%	22%
6-8	22%	22%
8-10	22%	22%
10-12	22%	22%
12-14	22%	22%
14-16	22%	22%
16-18	22%	22%

Short shank 1/2 c over.

### BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
6-8	19%	20%
8-10	18%	19%
10-12	18%	19%
12-14	17%	18%
14-16	17%	18%
16-18	16%	17%

### GREEN AMERICAN BELLIES

18-20	15%
20-22	15%

### D. S. BELLIES

	Clear	Rib
18-20	15%	15%
20-22	15%	15%
22-24	15%	15%
24-26	15%	15%
26-28	15%	15%
28-30	15%	15%
30-32	15%	15%
32-34	15%	15%
34-36	15%	15%

### D. S. FAT BACKS

8-10	11
10-12	11
12-14	11
14-16	11 1/2
16-18	11 1/2
18-20	12
20-22	12

### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular hams	11 1/2	11 1/2
Clear plates	10 1/2	10 1/2
Jowl butts	10 1/2	10 1/2
Square jowls	12	13

Quotations based on OPA revised MPR No. 148,  
effective Nov. 2, 1942 and amendment No. 1 to  
MPR 148, effective Jan. 10, 1943.

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on  
the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Jan. 30	13.80b	12.80b	12.40b
Monday, Feb. 1	13.80b	12.80b	12.40b
Tuesday, Feb. 2	13.80b	12.80b	12.40b
Wednesday, Feb. 3	13.80b	12.80b	12.40b
Thursday, Feb. 4	13.80b	12.80b	12.40b
Friday, Feb. 5	13.80b	12.80b	12.40b

### Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	14.55
Kettle rend., tierces, f.o.b. Chicago	14.95
Leaf, kettle rend., tierces, f.o.b. Chicago	14.95
Neutral, tierces, f.o.b. Chicago	15.35
Shortening, tierces, c.a.f.	16.50

## DRESSED BEEF CARCASSES

†City Dressed

Steer, heifer, choice	25
Steer, heifer, good	24
Steer, heifer, comm.	22
Steer, heifer, utility	20
Cow, good and comm.	22

## †KOSHER BEEF CUTS

	City
Steer, heifer, triangle, choice	20%
Steer, heifer, triangle, good	18%
Steer, heifer, triangle, comm.	17%
Steer, heifer, triangle, utility	16%
Steer, heifer, rib, choice	30%
Steer, heifer, rib, good	29%
Steer, heifer, rib, comm.	27%
Steer, heifer, rib, utility	24%
Steer, heifer, loin, choice	37%
Steer, hfr., loin, good	35%
Steer, hfr., loin, comm.	32%
Steer, hfr., loin, utility	28%
Steer, hfr., reg. chuck, choice	23%
Steer, hfr., reg. chuck, good	23%
Steer, hfr., reg. chuck, comm.	21%
Steer, hfr., reg. chuck, utility	19%

†Quotations on beef items include permitted  
additions for Zone 9, plus \$1.50 per cwt. for  
koshering in New York county, N. Y., plus 50c  
per cwt. for local delivery.

## \*FRESH PORK CUTS

	Western
Pork loins, fresh, 12 lbs. down	27 1/2
Shoulders, regular	24 1/2
Butts, regular, 4/8 lbs.	29 1/2
Hams, regular, under 14 lbs.	28 1/2
Hams, skinned fresh, under 14 lbs.	28 1/2
Picnics, fresh, bone in	24 1/2
Pork trimmings, extra lean	35 1/2
Pork trimmings, regular	22 1/2
Spareribs, medium	17

	City
Pork loins, fresh, 10/12 lbs.	29
Shoulders, regular	28
Butts, boneless, C. T.	36
Hams, regular, under 14 lbs.	26 1/2
Hams, skinned, under 14 lbs.	28 1/2
Picnics, bone in	24 1/2
Pork trimmings, extra lean	35 1/2
Pork trimmings, regular	22 1/2
Spareribs, medium	18 1/2
Boston butts, 4/8 lbs.	32

## \*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down	47 1/2
Cooked hams, skinned, fattened, 8 lbs. down	50 1/2

## \*SMOKED MEATS

Regular hams, under 14 lbs.	31 1/2
Regular hams, 14/18 lbs.	30 1/2
Regular hams, over 18 lbs.	29 1/2
Skinned hams, under 14 lbs.	32 1/2
Skinned hams, 14/18 lbs.	31 1/2
Skinned hams, over 18 lbs.	31 1/2
Picnics, bone in	29 1/2
Bacon, western, 5/12 lbs.	29 1/2
Bacon, city, 5/12 lbs.	29
Beef tongue, light	27 1/2
Beef tongue, heavy	29 1/2

\*Quotations on pork items are for less than  
5,000 lb. lots and include all permitted additions  
except boxing and local delivery.

## DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, Feb. 3, 81 lbs. down	\$23.17
81 to 99 lbs.	22.90
100 to 119 lbs.	22.45
120 to 138 lbs.	22.47

## DRESSED VEAL

Good	22%
Medium	20
Common	18%

## \*\*DRESSED SHEEP AND LAMBS

Lamb, choice	23.85
Lamb, good	27.85
Lamb, commercial	23.85
Mutton, good, s.	16.80
Mutton, comm., m.	13.85

\*Quotations are for zone 9, and include 10c for  
stockinette, 25c for delivery, plus \$1 per cwt. for  
koshering.

## FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	10
Fresh steer tongues, L.C. trimmed, per lb.	30
Sweetbreads, beef, per lb.	25
Sweetbreads, veal, a pair	60
Beef kidneys, per lb.	15
Mutton kidneys, each	5
Lamb fries, per lb.	30
Livers, beef, per lb.	32
Ox-tails, per lb.	18

## GREEN CALFSKINS

	5-7 1/2	7 1/2-9 1/2	9 1/2-12 1/2	12 1/2-14 1/2	14 1/2-16 1/2
Prime No. 1 veals	28	28	28	28	28
Prime No. 2 veals	21	21	21	21	21
Buttermilk No. 1	18	23	2.80	3.25	3.80
Buttermilk No. 2	17	22	2.05	2.90	2.96
Branded grubby	12	17	1.85	2.10	2.15
Number 3	12	17	1.85	2.10	2.15

## BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

## GREATER LOSS SHOWN IN HOG CUT-OUT TEST RESULTS

(Chicago costs and prices, first four days of week.)

Despite somewhat increased receipts of live hogs this week, the advances  
in hog prices continued, with pressure from shipper buyers forcing local in-  
terests to follow the high market. Prices advanced to the highest levels in  
over 20 years this week, but due to ceiling limitations, prices for the product  
were unchanged, resulting in increased losses in cut-out results compared  
with a week earlier.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams . . . . .	14.10	24.0	\$3.38	14.10	23.7	\$3.34	13.80	23.0	\$3.17
Picnics . . . . .	5.70	22.2	1.27	5.60	22.2	1.24	5.50	22.2	1.22
Boston butts . . . . .	4.00	26.5	1.06	4.10	26.5	1.09	4.00	25.5	1.02
Loins (blade in) . . . . .	9.90	24.5	2.41	9.60	23.0	2.21	9.70	22.0	2.13
Bellies, S. P. . . . .	11.90	18.5	2.05	9.80	18.5	1.81	7.90	16.7	1.32
Bellies, D. S. . . . .	1.00	10.0	.10	2.00	14.3	.29	4.00	14.3	.57
Fat backs . . . . .	1.00	10.0	.10	3.00	10.0	.30	4.20	10.5	.44
Plates and jowls . . . . .	2.60	11.0	.29	2.80	11.0	.31	3.30	11.0	.36
Raw leaf . . . . .	2.20	12.0	.26	2.20	12.0	.26	2.10	12.0	.25
P. S. lard, rend. wt. . . . .	12.40	12.8	1.59	11.40	12.8	1.46	10.60	12.8	1.36
Spareribs . . . . .	1.00	16.5	.26	1.60	14.0	.22	1.60	12.5	.20
Trimblings . . . . .	3.00	20.2	.61	2.80	20.2	.57	2.80	20.2	.57
Feet, tails, neckbones . . . . .	2.00	...	.15	2.00	...	.14	2.00	...	.14
Offal and miscellaneous . . . . .	...	...	.04	...	...	.04	...	...	.04
TOTAL YIELD AND VALUE.	60.50	...	\$13.97	71.00	...	\$13.78	71.50	...	\$13.29
Cost of hogs per cwt. . . . .	...	\$13.53	...	...	\$13.55	...	...	\$13.84	...
Condemnation loss . . . . .	...	.08	...	...	.08	...	...	.06	...
Handling and overhead . . . . .	...	.66	...	...	.56	...	...	.50	...
TOTAL COST PER CWT.	...	...	...	...	...	...	...	...	...
ALIVE . . . . .	...	\$16.07	...	...	\$15.90	...	...	\$15.92	...
TOTAL VALUE . . . . .	...	13.97	...	...	13.78	...	...	13.20	...
Loss per cwt. . . . .	...	\$ 2.10	...	...	\$ 2.21	...	...	\$ 2.63	...
Loss last week . . . . .	...	1.89	...	...	1.98	...	...	2.40	...

# Limited Offerings Plague Tallow and Grease Markets

NEW YORK, FEBRUARY 3, 1943

**TALLOW.**—Limited offerings and new specifications on grading created a cautious tone in the trade at New York this week. Accordingly, trading in tallow was very light. As mentioned last week, the new Amendment 22 to RPS 53 became effective on January 30 and established uniform nation-wide prices as well as setting up new specifications. It has been indicated by WPB that priorities control over domestic transportation will soon include tank-car movement of fats and oils. This ruling is being brought about because it is reported there is considerable cross hauling and undue long hauling that must be eliminated.

**STEARINE.**—With stearine as well as many other oils under strict government control, there was little action in this market during the week. Supplies continued to fall short of the demand and ceiling prices were the rule.

**NEATSFOOT OIL.**—Inquiry continued good for neatsfoot oil but supplies remained light. The tone of the market was firm. Pure is quoted at 17½¢, No. 1, 15½¢, and extra at 14¢, all ceiling prices.

**OLEO OIL.**—As in other oils, the demand for oleo oil somewhat exceeded the available supply, and prices were held at full ceiling levels during the week. The few sales reported were made in small lots.

**GREASES.**—The effect of Amendment 22 to RPS 53, mentioned above, made itself felt in the grease market at New York this week. Another factor was the continued light hog slaughter, which helped to hold trading down to a small volume. Ceiling rates prevailed in this market, with prices quoted f.o.b. any shipping point. No actual sales were reported early this week as packers' supplies were limited and they were cautious in making their offerings to the trade.

CHICAGO, FEBRUARY 4, 1943

**TALLOW.**—Strong demand for tallow was found at Chicago during the week but trading was limited by light offerings. The market continued to be a little upset as a result of the new nation-wide price set-up, brought about by the effective date, (January 30) of Amendment 22 to RPS 53, covered in this column last week. Ceiling prices under the new set-up were reported available for all grades, f.o.b. producer's plant. Several trades in tallow were reported during the week. Among them were about four tanks of special tallow at 8½¢, a couple of tanks of choice at 8½¢, a tank of No. 3 at 8½¢ and a tank of No. 2 at 8½¢.

**STEARINE.**—Oleo stearine continued in broad demand during the week, with full ceiling prices being offered. Offerings were again very light. The ceiling quotation of 10.61¢ was quoted.

**NEATSFOOT OIL.**—Quotations were: Pure, 18½¢, and cold test, 26¢.

**GREASE OIL.**—Quotations were as follows: No. 1, 13½¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14¢; extra winter strained, 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢; acidless tallow oil is quoted at 13½¢.

**GREASES.**—The continued lighter-than-expected hog slaughter at Chicago as well as elsewhere in the country was responsible for the tight position in the grease market here during this week. As long as the killing of hogs continues light, the supply producers of greases are able to offer will remain inadequate to satisfy the demand. Light offerings of greases were the only factor that limited trading, as demand was strong, with full ceiling prices being available for all offerings. Some sales were consummated during the week, including a half-dozen tanks of choice white grease at 8½¢, a tank of yellow grease at 8½¢ and some brown grease at 7½¢.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Feb. 4.)

Demand for by-products increased during the week as manufacturers are now mixing their fertilizers. Supplies were limited and little trade was reported. A little dried blood was reported sold to feed manufacturers. Ceiling bids prevailed on all offerings but packers were holding blood off the market for their own uses.

### Blood

	Unit	Ammonia
Unground, loose	.....	\$3.39*

### Digester Feed Tankage Materials

Unground, per unit ammonia	.....	\$3.32*
Liquid stick, tank cars	.....	2.30

### Packinghouse Feeds

	Carlots	Per ton
60% digester tankage, bulk	.....	\$71.04*
55% digester tankage, bulk	.....	65.43*
50% digester tankage, bulk	.....	60.29*
50% meat and bone scraps, bulk	.....	68.09*
†Blood-meal	.....	87.29*
Special steam bone-meal	.....	50.00@55.00

### Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	.....\$35.00@38.00
Steam, ground, 2 & 26	.....35.00@36.00

### Fertilizer Materials

	Per ton
High grade tankage, ground	.....
10@11% ammonia	.....\$ 3.85@ 4.00
Bone tankage, unground, per ton	.....30.00@31.00
Hoof meal	.....4.25@ 4.33

### Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	.....
45 to 52% protein (low test)	.....\$1.21*
57 to 62% protein (high test)	.....1.21*

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	.....\$1.00*
Hide trimmings (limed)	......90*
Sinews and pizzles (green, salted)	.....1.00*

	Per ton
Cattle jaws, skulls and knuckles	.....\$40.00@ 42.00
Pig skin scraps and trim, per lb.	.....7½¢ @ 7¢

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

	Per ton
Round shins, heavy	.....\$65.00@ 75.00
light	.....65.00
Flat shins, heavy	.....60.00@ 65.00
light	.....60.00
Blades, buttocks, shoulders & thighs	.....57.50@ 60.00
Hoofs, white	.....55.00@ 57.50
Hoofs, house run, assorted	.....57.50
Junk bones	.....31.00@ 32.00

### Animal Hair

Winter coll dried, per ton	.....\$ 60.00
Summer coll dried, per ton	.....32.50
Winter processed, black, lb.	.....nominal
Winter processed, gray, lb.	.....8
Cattle switches	.....4 @ 4½

†Based on 15 units of ammonia.



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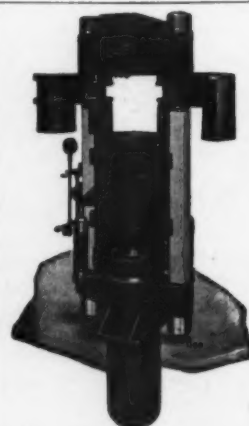
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## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit	4.95
Unground fish scrap, dried, 11 1/4% ammonia, 10% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot	55.00
February shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.10

### Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works	\$39.00
Bone meal, raw, 4 1/4% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	10.10

### Dry Rendered Tankage

50/55% protein, unground	\$1.00
60% protein, unground	1.00

## FAT SALVAGE PROMOTION

The fats salvage campaign advertising by soap and glycerine producers and associated industries will continue well into 1943 with a budget of at least \$400,000, it was recently announced. The goal for collecting waste fats this year will be 1/2 lb. per person per month. In the 1943 drive, increased attention will be paid to merchandising the advertising campaign with the distribution of educational counter cards and other display materials to meat dealers. The 1942 campaign reached a peak of approximately 5,000,000 lbs. collected from housewives during October. The goal set in the present drive is for more than triple that figure.

## EASTERN FERTILIZER MARKETS

New York, February 3, 1943

Most of the trading in the fertilizer markets was very light during the past week as offerings continue to be quite limited. Blood is very difficult to obtain and the demand is heavy. With buyers in the middle of their mixing season, they are in the market for tankage, blood and bonemeal. Several cars of cracklings were sold at the ceiling levels and buyers were willing to take more than was offered.

# Cotton Oil Futures Trade A Very Inactive Affair

THE New York cottonseed oil market continued to be a very inactive affair during the past week and prices remained unchanged. There have been no sales reported for quite some time.

The shortening market was again steady and standard was quoted at 16 1/2c. Hydrogenated carried a quotation of 17 1/2c in ten-drum lots.

On the foreign cottonseed oil markets, Hull, England, continued to quote spot, refined at 49s per cwt. and crude Egyptian, 39s 7 1/2d per cwt.

**SOYBEAN OIL.**—Apparently some of the mills crushing soybeans are worrying about the future supply of this crop, as it now appears that the crop will prove considerably short of earlier estimates. The beans are moving very slowly. The thing that worries the processors is the fact that some of them have considerable oil and meal sold on future contracts and they now feel unable to offer any more future oil freely until they have been reassured about the future bean supplies. As a result of this condition, there has been little or no action in the vegetable oil market. While no trades have been consummated, there is a broad demand for soybean oil and rates are at ceiling levels.

**PEANUT OIL.**—There was no change in the market for peanut oil this week and prices were quoted firm at ceiling prices in all sections. Offerings of this

product were light. Crude oil was quoted at 13c per lb. in the Southeast, while refined edible in barrels was quoted at 16 1/2c per lb., nominal.

**OLIVE OIL.**—The olive oil trade is still awaiting some clarification of its pricing status. Debate continues over whether olive oil is included in MPR 237, and whether new specific ceilings on olive oil have been issued by OPA. Pacific Coast offerings from producers have not been forthcoming as yet. Imported oil, duty paid, ranged from \$4.75 to \$5.00, while California oil in drums brought \$4.25 to \$4.35.

**PALM OIL.**—Quotations are nominal and at ceiling levels. The amount of oil being offered is almost too light to test the list of quotations. Most offerings would be freely taken. Majority of sales are made in small lots.

**COTTONSEED OIL.**—Southeast crude was quoted Friday at 12 1/2c @ 12 1/2c; Valley 12 1/2c and Texas, 12 1/2c at common points.

Futures market transactions for the week at New York were:

### MONDAY, FEBRUARY 1, 1943

Sales	Range		Bid	Pr. cl.
	High	Low		
February	13.95	13.95	13.95	13.95
March	13.97	13.97	13.97	13.97
April	14.20	14.20	14.20	14.20
May	14.45	14.45	14.45	14.45
July	14.45	14.45	14.45	14.45

No sales.

### TUESDAY, FEBRUARY 2, 1943

February	13.95	13.95
March	13.97	13.97
April	14.20	14.20
May	14.45	14.45
July	14.45	14.45

No sales.

### WEDNESDAY, FEBRUARY 3, 1943

February	*13.95	13.95
March	*13.97	13.97
April	*14.20	14.20
May	*14.45	14.45
July	*14.45	14.45

No sales.

### THURSDAY, FEBRUARY 4, 1943

February	13.95	13.95
March	13.97	13.97
April	14.20	14.20
May	14.45	14.45
July	14.45	14.45

No sales.

(See later markets on page 35.)

## OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable	19
White animal fat	15
Water churned pastry	17 1/2
Milk churned pastry	18 1/2
Vegetable type	18 1/2

## VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt	12%
White deodorized, bbls., f.o.b. Chgo.	16%
Yellow, deodorized	16%
Soap stock, 50% f.f.a., f.o.b. consuming	3%
Soybean oil, in tanks, f.o.b. mills	11%
Corn oil, in tanks, f.o.b. millall	12%

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# HIDES AND SKINS

**WPB Jan. hide permits out Monday morning—Local and western outside packers now sold up on hides—Action awaited on packer calf and kipskins.**

**PACKER HIDES.**—The new WPB buying permits were available early on Monday of this week, the first day of the month, and trading got under way quickly in the small packer and country market. The larger outside packers also started to move Jan. hides and are now reported closely sold up.

The local big packers waited only long enough to accumulate their killing lists for the previous week, and late on the second day of the week one packer moved most of Jan. production; two other packers followed next day, and at late mid-week the fourth packer reported having moved the equivalent of a month's production of hides. Ceiling prices were paid for all selections, as listed. Where the optional method of salting is used, heavy Colorados are salted with other heavy brands and all move at 14½¢, while light and extreme light brands move together also at 14½¢.

The permits, as issued, are said to have been reduced considerably this month, apparently in an endeavor to keep the total within the estimated lighter production of hides for the month. Reports from various packers as to their Jan. production vary from slightly below to as much as 25 per cent under the Dec. figures. Weekly reports of federally inspected slaughter at 27 packing centers have shown a sharp decrease from the corresponding week a year ago throughout the month. It is difficult to estimate to what extent this shortage in hides will be made up by increased collections of country hides, occasioned by the increased farm slaughter and so-called "black market" operations in the country. However, there have been several reports recently of inquiries as to how to dispose of small lots of green salted hides, these inquiries coming from down-state small killers who apparently had no knowledge whatever regarding the usual disposition of such hides.

The final estimate of shoe production for Dec. was 38,182,365 pairs, an increase of 8.4 per cent over the revised figures for Nov., and only slightly under the total of 38,254,946 for Dec. 1941.

**OUTSIDE SMALL PACKER.**—The new WPB buying permits were out early on Monday and the better known outside small packer productions moved immediately; a great many lots move to regular buyers and it is only a matter of waiting for the permits to be issued. The small packer market is now said to be closely sold up through Jan., with a few early Feb. hides included in some lots. Ceiling prices were paid—15¢

flat, trimmed, for native steers and cows and 14¢ for brands; 11½¢ for native bulls and 10½¢ for branded. Hides graded at time of take-up and sold on selected basis can be moved at full packer prices.

**PACIFIC COAST.**—While there has been no definite trading reported in the Coast market, negotiations are reported under way; some small packer productions are reported to have already moved. The market is strong at 13½¢, flat, for steers and cows, and 10¢ for bulls, f.o.b. shipping points.

**FOREIGN WET SALTED HIDES.**—Activity in the South American market last week was of fair proportions, as previously reported, with all known sales being made to buyers in the States at unchanged prices. The action in the domestic market early this week held the attention of the trade. However, there is a report late this week of further trading in volume in the South American market, involving standard steers at 106 pesos, reject steers at 100 pesos, and light steers at 110 pesos, all steady prices, although details are not available.

**COUNTRY HIDES.**—There has been a good movement this week in the country hide market, which shows no signs of easing from a price standpoint despite the fact that more than the normal increase in collections is being reported. Some tanner buying permits this month called specifically for country stock; in other instances, country hides were used to fill out the shortage on small packer lots. Better than a dozen cars of country all-weight hides came to light during the early part of the week, moving at 14¢ flat, untrimmed, or 15¢ flat, trimmed, f.o.b. shipping point. While not all the available country hides have moved as yet, the general belief is that the shortage in packer kill will result in the country market being cleaned up, and there seems to be little prospect of even mid-winter hides breaking below the ceiling. All trading has been done on all-weight basis; tanner selections are nominal in the absence of offerings. Heavy steers and cows quoted 14¢ flat, trimmed; trimmed buff weights and trimmed extremes quotable at 15¢, flat; bulls 10@10½¢ flat, trimmed, for natives, with brands a cent less; glues range 12@12½¢, flat, trimmed, with 13¢ asked; all-weight branded hides 13¼@14¢, flat, trimmed.

**CALFSKINS.**—There has been no reported activity as yet in packer Jan. calfskins; some houses indicated that probably nothing would be done until next week, after all hides were out of the way. The market is quotable strong at ceiling prices, 27¢ for heavies and 23½¢ for lights under 9½ lb. Indications are that supply will be short.

There has been activity this week in city calfskins, at 20½¢ for 8/10 lb. and 23¢ for 10/15 lb., with outside cities

moving at same prices, and local collectors reported about cleaned up. Some packer calfskins are reported moving in the city market at packer prices. Straight country calf sold at 16¢ for 10 lb. and down, and 18¢ for 10/15 lb., f.o.b. shipping point. City light calf and deacons are quotable at \$1.43, selected.

**KIPSKINS.**—Packer Jan. kips have not yet moved and it is likely that at least some packers will not dispose of them until next week. There is a strong demand at maximum prices, 20¢ for 15-30 lb. natives and 17½¢ for brands.

City collectors have been moving kipskins at the ceiling, 18¢ for 15-30 lb. natives and 17¢ for brands, and the market is reported to be cleared of the month's accumulation, with more wanted. Outside cities sold at the same figures, and straight countries at 16¢, flat, f.o.b. shipping points.

Packer regular slunks last sold at \$1.10, flat, and hairless at 55¢, flat, and are reported salable at these figures.

**HORSEHIDES.**—The WPB, under Order No. M-141-c, late last week continued existing quotas of wettings of horsehides through February. Horsehides are moving steadily at individual ceilings, usually at \$7.50@7.75, selected, f.o.b. nearby sections, for city renderers with manes and tails on; \$7.10@7.25, del'd Chgo., for trimmed renderers; mixed city and country lots quoted \$6.50@6.60, Chgo. Production should now be at its peak but whatever is available is being readily absorbed.

**SHEEPSKINS.**—Dry pelts are called a little slow at 27@27½¢ per lb., del'd Chgo., for full wools. Packer shearlings are in demand at ceiling prices; one car reported this week, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40¢; production is sharply lower now but there is belief in some quarters that shearing will start early in the southwest. There is a steady demand for pickled skins at individual ceilings on graded basis; market usually quoted around \$7.50 per doz. packer production, but current skins are grading lower. The market on packer wool pelts is quotable at \$3.65@3.70 per cwt. live-weight basis for late Jan. pelts, with top reported last paid for straight lambs, with sheep out at two-thirds value and usual 25¢ each discount for burry pelts.

**PACKER HIDES.**—The New York packers have sold some Jan. hides this week but no details have been disclosed as yet beyond the fact that ceiling prices, as listed, were paid for all selections. There is a keen demand and some probability that the market will be cleaned up by the end of this week.

**CALFSKINS.**—There has been activity on the part of collectors in the New York calfskin market, and a few lots of packer kips are known to have moved. The market is strong at ceiling prices for all grades. Collector 3-4's are salable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

## FDA PURCHASES

AND



## ANNOUNCEMENTS

**PURCHASES.**—Purchases by the FDA for the week ending January 30 included 352,800 lbs. linseed oil; 9,277,000 lbs. lard; 190,000 lbs. rendered pork fat; 52,375 bundles, 100 yards each, hog casings; 218,000 lbs. edible tallow; 120,000 lbs. rend. beef suet; 23,516,006 lbs. canned pork; 14,616,500 lbs. cured pork; 10,850,000 lbs. shortening; 529,023 lbs. dehydrated pork; 4,715,000 lbs. frozen pork loins; 1,685,000 lbs. frozen lamb; 450,000 lbs. frozen mutton; 325,000 lbs. frozen boneless beef; 140,000 lbs. dry sausage and 80,650 lbs. fr. veal.

## STOCKS AT SEVEN MARKETS

For the most part stocks of meats and lard at the seven leading centers showed gains during January, compared with a month earlier. Despite these increases, supplies still are considerably below the comparable 1942 total. A gain of almost 24,000,000 lbs. was made in all meats, compared with a month earlier.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on Jan. 31, 1943, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Jan. 31, 1943	Dec. 31, 1942	Jan. 31, 1942
Total S.P. meats .....	81,615,801	82,944,502	121,702,101
Total D.S. meats .....	44,539,720	33,319,374	11,083,906
Other cut meats .....	21,361,402	17,539,902	29,052,500
Total all meats .....	157,517,103	133,803,778	181,838,507
P.S. lard .....	12,988,539	13,715,485	122,624,929
Other lard .....	11,334,928	12,263,863	13,170,212
Total lard .....	24,273,467	25,981,348	135,804,141
S.P. regular hams .....	14,042,153	12,747,016	13,410,992
S.P. skinned hams .....	41,728,720	33,493,650	44,467,264
S.P. bellies .....	30,733,700	32,347,132	57,182,444
S.P. picnic .....	4,883,309	4,108,704	6,501,401
D.S. bellies .....	31,149,306	23,917,819	19,914,382
D.S. fat backs .....	13,390,414	9,401,555	11,168,836

## NOV. MEAT CONSUMPTION

Federally inspected meats available for consumption in November, 1942:

	Consumption, lbs.	Per Capita
<b>BEEF AND VEAL</b>		
Nov., 1942 .....	533,448,000	3.97
Nov., 1941 .....	524,974,000	3.93
<b>PORK (INC. LARD)</b>		
Nov., 1942 .....	807,723,000	6.00
Nov., 1941 .....	664,354,000	4.98
<b>LAMB AND MUTTON</b>		
Nov., 1942 .....	72,746,000	.54
Nov., 1941 .....	55,572,000	.42
<b>TOTAL</b>		
Nov., 1942 .....	1,413,917,000	10.51
Nov., 1941 .....	1,244,899,000	9.33
<b>LARD</b>		
Nov., 1942 .....	111,252,000	.83
Nov., 1941 .....	99,961,000	.75

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Hog prices opened steady to easy but when shippers proved heavy buyers the market closed steady. Offerings of meats were very thin with most everything being held for fully exempt buyers.

### Cottonseed Oil

Valley crude, 12½c; Southeast, 12% @ 12½c; Texas, 12½c.

Quotations on New York bleachable cottonseed oil, Friday close, were: Jan. 13.95; Feb. 13.95; Mar. 13.97 @ 14.45; April 14.45; May 14.45; July 14.45; no sales.

## LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during December, 1942, bought at stockyards and direct, is reported by the U. S. Department of Agriculture:

	Dec. 1942 Per- cent	Nov. 1942 Per- cent	Dec. 1941 Per- cent
Cattle—			
Stockyards .....	77.08	77.00	74.66
Other .....	22.92	23.00	25.34
Calves—			
Stockyards .....	62.94	67.41	59.78
Other .....	37.06	32.59	40.22
Hogs—			
Stockyards .....	41.97	45.74	41.53
Other .....	58.03	54.26	58.47
Sheep and lambs—			
Stockyards .....	59.55	59.51	57.47
Other .....	40.45	40.49	42.53

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended January 30, 1943, were as follows:

	Week Jan. 30	Previous week	Same week '42
Cured meats, lbs. 13,863,000	36,798,000	7,198,000	
Fresh meats, lbs. 47,145,000	54,842,000	43,694,000	
Lard, lbs. .... 3,160,000	6,856,000	7,390,000	

## CHICAGO HIDE QUOTATIONS

Quotation on hides at Chicago:

	Week ended Feb. 5	Prev. week	Cor week, 1942
<b>PACKER HIDES</b>			
Hvy. nat. strs. ....	@15½	@15½	@15½
Hvy. Tex. strs. ....	@14½	@14½	@14½
Hvy. butt brnd'd strs. ....	@14½	@14½	@14½
Hvy. Col. strs. ....	@14	@14	@14
Ex-light Tex. strs. ....	@15	@15	@15
Brnd'd cows. ....	@14½	@14½	@14½
Hvy. nat. cows. ....	@15½	@15½	@15½
Lt. nat. cows. ....	@15½	@15½	@15½
Nat. bulls. ....	@12	@12	@12
Brnd'd bulls. ....	@11	@11	@11
Calfskins .... 23½	@27	23½	@27
Kips, nat. ....	@20	@20	@20
Kips, reg. ....	@17½	@17½	@17½
Slunks, reg. ....	@1.10	@1.10	@1.10
Slunks, hris. ....	@55	@55	@55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts. ....	@15	@15	@15½
Branded .....	@14	@14	@14½
Nat. bulls. ....	@11½	@11½	@11½
Brnd'd bulls. ....	@10½	@10½	@11
Calfskins .... 20½	@23	20½	@23
Kips .....	@18	@18	@18
Slunks, reg. ....	@1.10	@1.10	@1.10
Slunks, hris. ....	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. steers. ....	@14	@14	13½ @ 13½
Hvy. cows. ....	@14	@14	13½ @ 13½
Butts .....	@15	@15	@15
Extremes .....	@15	@15	@15
Hulls .....	10 @ 10½	10 @ 10½	0½ @ 10
Calfskins .... 16	@18	@18	16 @ 18
Kipskins .....	@16	@16	@16
Horsehides .... 6.50 @ 7.75	6.50 @ 7.75	6.25 @ 7.50	

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Phr. Shearings. ....	@2.15	@2.15	1.75 @ 1.80
Dry pelts. .... 27	@27½	@28	@25

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 30, 1943, were 6,502,000 lbs.; previous week, 5,443,000 lbs.; same week last year, 6,702,000 lbs.; Jan. 1 to date, 24,315,000 lbs.; corresponding period a year earlier, 25,282,000 lbs.

Shipments of hides from Chicago for week ended January 30, 1943, were 5,331,000 lbs.; previous week, 4,895,000 lbs.; same week last year, 6,179,000 lbs.; Jan. 1 to date, 21,600,000 lbs.; corresponding period a year earlier, 29,168,000 lbs.

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# LIVESTOCK MARKETS *Weekly Review*

## CHICAGO TRUCK-IN LEADER

According to a report from the Chicago Union Stock Yards & Transit Co., Chicago again led all other livestock markets in the country in grand total of truck receipts for the year just passed, when an all-time record was established for the number of animals arriving by this means.

Total receipts of cattle, calves, sheep and hogs arriving at the Chicago yards in 1942 by truck were 4,351,889 head, an increase of 299,637 over the preceding year. They were hauled to Chicago in 174,039 trucks. In 1941, Chicago led the next largest market by 60,055 head of trucked livestock. Last year, the lead was more than double this figure, Chicago's margin over the next largest market in truck receipts alone standing at 166,665 head.

Chicago also maintained its leadership in 1942 among all livestock markets of the country for combined truck and rail shipments. This total for all species of livestock was 10,368,062 head, with a valuation of over half a billion dollars.

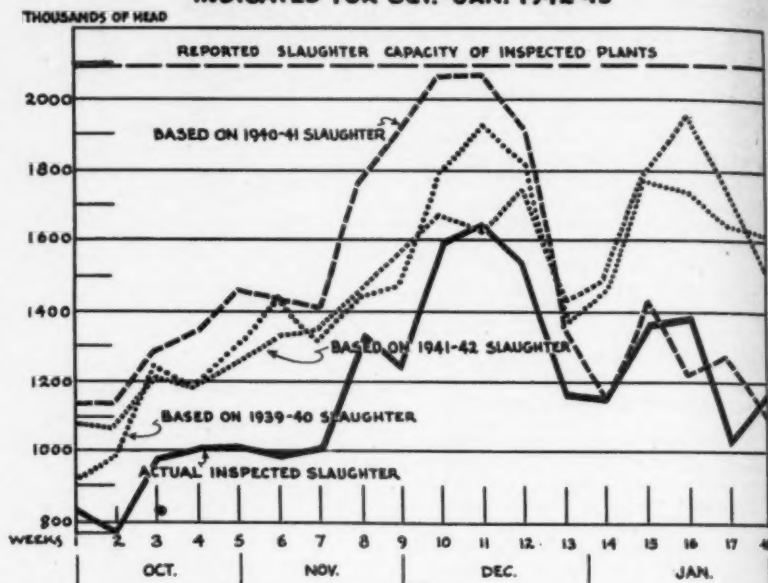
## SCORES UNDUE SLAUGHTER

Former President Herbert Hoover, in an address before the National Industrial Conference Board, emphasized that the problem before the nation's food producers is to build up flocks and herds and also increase the production of vegetable oils. Citing figures to show there has been an "undue slaughter of cows, ewes and sows," the former president stated that such slaughter gives a temporary increase in meats, but "is an illusion."

"The numbers slaughtered so far are not disastrous," he said. "We will not starve. Our Allies will not starve."

If we keep traveling in this direction,

## UNITED STATES WEEKLY INSPECTED HOG SLAUGHTER INDICATED FOR OCT.-JAN. 1942-43



### INSPECTED KILL FAILS TO SHOW SEASONAL DECLINE

Broken chart lines show how inspected hog slaughter in the four months, October through January, would be distributed on the basis of weekly distribution in like periods in 1939-40, 1940-41 and 1941-42. Solid line shows actual inspected kill (estimated) in the last three months of 1942 and the first four weeks of January, 1943. The fact that the rate of kill is not showing any decline at present may indicate that marketings will be heavier during February and March than in ordinary years.

said Mr. Hoover, we will see more hardships at home if we supply the Allies and military needs. "With such a situation," he stated, "it is nonsense to talk about furnishing meat and fat supplies to 300 million additional famine-stricken people after this war is won."

Mr. Hoover pointed out that since the last war, American livestock numbers have decreased in proportion to

the growth of human population: "At the end of that war, we had 26 per cent more beef cattle for each million of human population than we had on January 1, 1942. We had 26 per cent more hogs in proportion to the population. We had proportionately 5 per cent more milk cows than now. But the modern cow gives more milk. We have in 1943 about the same number of sheep proportionately as in the last war."



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## Increase in Cuban Hog

### Production Under Needs

It has been estimated that hog production in Cuba during the past two years has increased between 10 and 15 per cent, but still the industry is far from filling domestic needs for pork, and especially lard. Present hog prices are as much as \$2.50 per cwt. above a year ago, but despite this fact fewer hogs are being marketed this fall, and further increases of 1/2 to 3/4c per lb. are expected.

Unofficial estimates have it that the inspected slaughter of hogs during 1942 will exceed that of 1941 (reported at 210,000 head) by about 20,000 hogs. In 1942 about 26 million lbs. of pork was produced, averaging around 126 lbs. per hog. During the first months of 1942 the U. S. supplemented domestic production by 91 per cent of the total of 56 million lbs. of pork and lard, while Argentina, a new factor in the Cuban market, supplied the remainder. Lard constituted the bulk of the imports.

### HEAVY MOVEMENT REPORTED INTO S. D. FEED LOTS

The South Dakota state-federal crop and livestock reporting service recently issued a report revealing that a heavy movement of cattle into the state's feed lots brought the number of cattle on feed for market on January 1, 1943, to a total 30 per cent larger than a year ago. It is thought that the marketward movement will occur later in the season than is usual.

During the summer and early fall the number of cattle moving into feed lots was running short of a year earlier. Near the end of the year, the fear of price ceilings, which had prevailed earlier, disappeared and the movement increased sharply. It is estimated that the percentage increase in South Dakota was the largest of any state.

### LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in December, 1942:

Average live weight, lbs.	Dec.		
	1942	Nov. 1942	Dec. 1941
Cattle	956.02	932.44	975.53
Steers*	990.90	982.86	1,021.47
Calves	206.39	229.65	185.96
Hogs	248.72	244.61	259.18
Sheep and lambs...	90.61	87.34	90.59

Average yields (per cent)			
	Dec. 1942	Nov. 1942	Dec. 1941
Cattle	52.91	51.49	54.12
Calves	54.41	55.00	54.97
Hogs	74.39	75.19	75.77
Sheep and lambs...	44.84	44.76	46.43

Average cost per 100 lbs.			
	Dec. 1942	Nov. 1942	Dec. 1941
Cattle	\$11.42	\$10.84	\$ 9.72
Steers*	13.87	13.73	11.82
Calves	11.97	11.86	10.38
Hogs	13.83	13.90	10.55
Sheep and lambs...	12.61	11.64	10.93

\*Also included in "cattle" data.

Watch Classified page for good men.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, February 4, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration.

Hogs (soft & oily not quoted).	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
<b>BARROWS AND GILTS:</b>					
Good and Choice:					
120-140 lbs.	\$14.00@14.75	\$13.50@14.50			
140-160 lbs.	14.50@15.00	14.25@15.00		\$14.15@14.60	\$14.25@14.75
160-180 lbs.	14.75@15.35	14.75@15.50	\$14.35@14.60	14.50@14.80	14.75@14.85
180-200 lbs.	15.10@15.45	15.50@15.60	14.50@14.75	14.65@14.90	14.85 only
200-220 lbs.	15.25@15.50	15.50@15.60	14.60@14.75	14.75@14.90	14.75@14.85
220-240 lbs.	15.25@15.50	15.50@15.60	14.65@14.75	14.75@14.90	14.65@14.75
240-270 lbs.	15.25@15.50	15.40@15.55	14.60@14.75	14.75@14.90	14.65 only
270-300 lbs.	15.20@15.45	15.25@15.50	14.50@14.75	14.70@14.85	14.55@14.65
300-330 lbs.	15.15@15.40	15.20@15.35	14.50@14.65	14.70@14.85	14.55@14.60
330-360 lbs.	15.00@15.30	15.10@15.30	14.50@14.60	14.60@14.75	14.55 only
Medium:					
160-220 lbs.	14.50@15.15	14.40@15.35	13.85@14.50	14.25@14.75	14.00@14.85
<b>SOWS:</b>					
Good and Choice:					
270-300 lbs.	14.85@15.00	15.00@15.15	14.25@14.35	14.35@14.50	14.35 only
300-330 lbs.	14.85@15.00	15.00@15.15	14.25@14.35	14.35@14.50	14.35 only
330-360 lbs.	14.85@15.00	14.95@15.15	14.25@14.35	14.35@14.50	14.35 only
360-400 lbs.	14.80@14.95	14.85@15.10	14.25@14.35	14.25@14.40	14.35 only
400-450 lbs.	14.75@14.90	14.80@15.00	14.25 only	14.25@14.40	14.35 only
450-550 lbs.	14.60@14.85	14.75@14.90	14.25 only	14.25@14.40	14.35 only
Medium:					
250-350 lbs.	14.00@14.50	14.50@14.90	13.75@14.25	14.15@14.40	14.10@14.25
<b>Slaughter Cattle, Vealers and Calves:</b>					
<b>STEERS, Choice:</b>					
700-900 lbs.	15.75@16.50	15.00@16.00	14.50@15.75	15.00@16.00	15.00@16.00
900-1100 lbs.	16.00@16.75	15.25@16.25	14.50@16.00	15.00@16.25	15.25@16.25
1100-1300 lbs.	16.00@16.75	15.25@16.25	15.00@16.00	15.25@16.25	15.25@16.25
1300-1500 lbs.	16.25@16.85	15.25@16.25	15.00@16.00	15.25@16.25	15.25@16.25
<b>STEERS, Good:</b>					
700-900 lbs.	14.50@15.75	14.00@15.25	13.50@14.50	13.50@15.00	14.25@15.25
900-1100 lbs.	14.75@15.75	14.25@15.25	13.50@15.00	13.75@15.25	14.25@15.25
1100-1300 lbs.	15.00@16.00	14.25@15.25	14.00@15.00	14.00@15.25	14.25@15.25
1300-1500 lbs.	15.25@16.25	14.25@15.25	14.00@15.00	14.00@15.25	14.25@15.25
<b>STEERS, Medium:</b>					
700-1100 lbs.	12.50@14.75	12.50@14.25	11.75@14.00	12.00@13.75	12.25@14.25
1100-1300 lbs.	12.50@15.00	12.50@14.25	12.00@14.00	12.25@14.00	12.25@14.25
<b>STEERS, Common:</b>					
700-1100 lbs.	11.25@12.50	11.00@12.50	10.25@12.00	10.50@12.00	10.75@12.00
<b>HEIFERS, Choice:</b>					
600-800 lbs.	15.00@15.75	14.50@15.25	14.00@15.00	14.75@16.00	14.25@15.25
800-1000 lbs.	15.25@16.25	14.75@15.50	14.25@15.25	15.00@16.00	14.25@15.25
<b>HEIFERS, Good:</b>					
600-800 lbs.	14.00@15.00	13.00@14.50	12.25@14.00	13.25@15.00	12.25@14.25
800-1000 lbs.	14.00@15.25	13.25@14.75	12.50@14.25	13.25@15.00	12.25@14.25
<b>HEIFERS, Medium:</b>					
500-900 lbs.	11.50@14.00	11.25@13.25	10.50@12.50	10.75@13.25	10.75@12.25
<b>HEIFERS, Common:</b>					
500-900 lbs.	9.50@11.50	9.75@11.50	9.00@10.50	9.75@10.75	9.75@10.75
<b>COWS, All Weights:</b>					
Good	12.50@13.25	12.50@13.50	11.50@12.50	11.50@13.00	10.75@13.00
Medium	10.75@12.50	10.50@12.50	10.00@11.50	10.00@11.50	9.75@10.75
Cutter and common	8.75@10.75	9.00@10.50	8.00@10.00	8.00@10.00	8.00@ 9.75
Canner	7.25@ 8.75	7.75@ 9.00	6.50@ 8.00	6.50@ 8.00	7.00@ 8.00
<b>BULLS (Ylgs. Excl.), All Weights:</b>					
Beef, good	13.75@14.25	12.75@14.00	12.75@13.25	13.00@13.50	12.00@13.00*
Sausage, good	13.25@14.00	12.75@14.00	12.50@13.25	13.00@13.50	12.00@12.75
Sausage, medium	11.75@13.25	11.75@12.75	10.75@12.50	11.00@13.00	11.00@12.00
Sausage, cutter & com.	10.25@11.75	9.75@11.75	9.50@10.75	9.50@12.00	10.00@11.00
<b>VEALERS, All Weights:</b>					
Good and choice	15.00@17.00	14.75@16.00	13.50@15.50	13.00@15.50	13.00@15.50
Common and medium	11.00@15.00	12.50@14.75	9.00@13.50	9.50@13.00	9.50@13.00
Cull	9.00@11.00	7.50@12.50	7.50@ 9.00	7.50@ 9.50	7.00@ 9.50
<b>CALVES, 500 lbs. down:</b>					
Good and choice	12.50@14.50	11.50@13.50	11.00@13.50	11.00@13.50	
Common and medium	9.50@12.50	9.00@11.50	8.50@11.00	8.50@11.00	
Cull	8.50@ 9.50	7.50@ 9.00	7.00@ 8.50	7.50@ 8.50	

Slaughter Lambs and Sheep:

<b>LAMBS:</b>					
Good and choice*	15.10@16.25	15.50@16.25	15.50@15.75	15.25@15.90	15.25@15.85
Medium and good*	13.35@15.00	13.75@15.25	13.50@15.25	14.00@15.00	13.25@15.00
Common	11.75@13.25	10.00@13.50	11.50@13.25	11.50@13.75	10.25@13.00
<b>YLG. WETHERS:</b>					
Good and choice*	13.25@14.25	13.25@14.50	13.00@14.00	12.75@13.50	
Medium and good*	11.75@13.25	11.50@13.25	11.75@13.00	11.50@12.50	
<b>EWES:</b>					
Good and choice*	7.75@ 9.35	7.50@ 8.75	7.75@ 8.90	8.00@ 8.85	8.00@ 9.00
Common and medium	6.75@ 7.75	6.25@ 7.50	6.25@ 7.75	6.50@ 8.00	6.75@ 7.75

\*Quotations on woolled stock based on animals of current seasonal market weights and wool growth.  
\*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

### PACIFIC COAST LIVESTOCK

Receipts for five days ended January 29:

	Cattle	Calves	Hogs	Sheep
Los Angeles	2,750	350	2,050	250
San Francisco	611	10	1,300	134
Portland	875	110	2,375	1,385

### CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first two days this week were as follows: 12,558 cattle, 1,339 calves, 20,860 hogs and 7,258 sheep.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 30, 1943, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 1,458 hogs; Swift & Company, 2,178 hogs; Wilson & Co., 3,456 hogs; Western Packing Co., Inc., 3,290 hogs; Agar Packing Co., 8,464 hogs; Shippers, 28,047 hogs; Others, 36,458 hogs.

Total: 23,942 cattle; 3,257 calves; 83,450 hogs; 23,315 sheep.

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,610	9,850	9,399	
Cudahy Pkg. Co.	4,063	6,500	8,484	
Swift & Company	4,229	5,391	8,355	
Wilson & Co.	2,039	6,055	2,112	
Others		15,140		

Cattle and calves: Eagle Pkg. Co., 8; Grt. Omaha Pkg. Co., 63; Geo. Hoffman Pkg. Co., 56; Kroeger Pkg. Co., 840; Omaha Pkg. Co., 277; John Roth, 204; So. Omaha Pkg. Co., 604; Superb Pkg. Co., 1,078; Lincoln Pkg. Co., 239; American Pkg. Co., 16.

Total: 19,346 cattle and calves; 42,996 hogs and 28,350 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,557	629	9,637	4,705
Swift & Company	3,089	1,068	4,763	4,857
Hunter Pkg. Co.	1,160		5,182	493
Hell Pkg. Co.			2,698	
Krey Pkg. Co.			1,020	
Laclede Pkg. Co.			2,973	
Sleloff Pkg. Co.			1,100	
Others	2,493	167	1,216	325
Shippers	4,442	2,133	21,911	103
Total	13,000	4,032	50,500	10,663

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,539	69	13,805	4,600
Armour and Company	3,811	5	15,144	5,491
Swift & Company	2,536	20	8,520	3,363
Others	442	1	119	
Shippers	4,172		7,420	502
Total	14,500	95	45,000	13,956

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,957	273	6,937	14,165
Armour and Company	3,309	283	6,518	4,877
Others	1,877	12	1,959	
Total	8,143	568	15,414	10,042

Not including 4,654 hogs bought direct.

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,930	374	4,047	1,330
Wilson & Co.	2,183	419	4,066	1,512
Others	235	3	755	
Total	4,357	796	8,895	2,842

Not including 60 cattle and 2,690 hogs bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,595	229	6,468	3,098
Dunn & Ostertag	154		78	
Fred W. Dold	126		353	
Sunflower Pkg. Co.	39		223	
Excel Pkg. Co.	595			
Others	1,813		796	205
Total	4,322	229	7,888	3,303

Not including 34 cattle and 2,219 hogs bought direct.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,495	684	3,243	5,155
Swift & Company	1,435	533	3,585	8,053
Blue Bonnet Pkg. Co.	270	9	570	
City Pkg. Co.	40		281	
H. Rosenthal	47	11	31	15
Total	3,288	1,237	7,710	13,223

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,814	2,780	21,545	4,297
Cudahy Pkg. Co.	639	1,185		3,102
Dakota Pkg. Co.	913	101		
Rifkin Pkg. Co.	828	57		
Swift & Company	3,847	4,534	30,898	10,026
Others	4,180	1,679		
Total	12,242	10,314	52,443	17,333

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	795	49	5,924	4,197
Swift & Company	815	67	6,143	2,277
Cudahy Pkg. Co.	500	43	2,746	2,182
Others	2,206	120	1,778	491
Total	4,316	279	16,587	10,117

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall & Sons	22			221
E. Kahn's Sons Co.	208	20	5,731	514
Lohrey Packing Co.			223	
H. H. Meyer Pkg. Co.	14		2,065	
J. Schlachter	87	90		17
J. & F. Schroth P. Co.	12		1,853	
J. F. Stegner Co.	202	289		
Others	1,106	576	588	139
Shippers	233	368	1,445	1,842
Total	1,862	1,331	11,905	2,783

Not including 1,397 cattle, 87 calves, 8,053 hogs and 1 sheep bought direct.

## TOTAL PACKERS' PURCHASES

	Week ended Jan. 30	Prev. week	Cor. 1942
Cattle	109,918	122,935	146,819
Hogs	342,799	301,957	376,737
Sheep	144,879	195,655	171,901

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., February 4.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog receipts were consistently light, stimulating demand late in the week. General market was 10@20c higher.

Hogs, good to choice:

160-180 lb.	\$13.50@14.50
180-200 lb.	14.20@14.60
200-230 lb.	14.60@14.90
230-260 lb.	14.50@14.80

Sows:

270-360 lb.	\$14.20@14.60
360-400 lb.	14.10@14.50
400-550 lb.	13.90@14.50

Receipt of hogs at Corn Belt markets for the week ended February 4:

	This week	Last week
Friday, Jan. 29	56,000	48,500
Saturday, Jan. 30	57,400	32,700
Monday, Feb. 1	35,800	33,400
Tuesday, Feb. 2	36,200	29,000
Wednesday, Feb. 3	34,100	63,200
Thursday, Feb. 4	24,200	50,600

## KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during December, 1942:

	Dec. 1942	Nov. 1942	Dec. 1941
Cattle—			
Steers	41.38	34.62	47.05
Cows and heifers	55.34	61.70	49.57
Bulls and stags	3.28	3.68	3.38

Hogs—			
Sows	46.75	46.32	46.66
Barrows	52.32	53.04	52.81
Stags and boars	0.93	0.64	0.53
Sheep and lambs—			
Lambs and yearlings	81.12	79.76	93.23
Sheep	18.88	20.24	6.77

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended Jan. 30:

	Cattle	Calves	Hogs
Week ended Jan. 30	2,401	475	24,631
Last week	1,823	404	30,893
Last year	2,148	646	25,372

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Jan. 29	1,790	468	19,735	5,019
Sat., Jan. 30	234	18	14,233	2,380
Mon., Feb. 1	14,336	840	30,339	11,065
Tues., Feb. 2	9,423	209	34,518	4,779
Wed., Feb. 3	10,609	788	24,326	7,286
Thurs., Feb. 4	3,500	500	12,000	6,896

\*Week so far.....37,868 3,018 92,976 31,129  
 Week ago.....39,721 4,153 101,759 38,287  
 Year ago.....38,290 3,167 75,283 31,544  
 Two years ago.....28,024 3,618 78,633 31,551

\*Including 54 cattle, 69 calves, 36,404 hogs and 10,812 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Jan. 29	926	40	4,841	813
Sat., Jan. 30	88	17	255	
Mon., Feb. 1	4,058	111	6,220	1,364
Tues., Feb. 2	4,218	209	4,818	772
Wed., Feb. 3	5,020	282	4,016	914
Thurs., Feb. 4	3,000	100	3,000	1,600

Week's total.....16,323 702 18,064 3,689  
 Prev. week.....15,067 1,001 22,961 5,789  
 Year ago.....9,457 271 15,480 4,381  
 Two years ago.....8,626 352 7,325 10,215

### FEBRUARY AND YEAR RECEIPTS

	February		Year	
	1943	1942	1943	1942
Cattle	37,868	33,290	209,385	213,765
Calves	3,018	3,167	16,794	21,127
Hogs	92,976	75,265	630,021	665,494
Sheep	31,129	31,546	216,490	212,085

### HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt., lbs.	Prices—Top	Av.
*Week ended Jan. 30	135,400	258	\$	\$15.19
Previous week	114,068	262	15.40	14.85
1942	118,134	248	12.15	11.79
1941	99,575	254	8.40	7.85
1940	131,581	243	5.90	5.25
1939	77,028	249	8.25	7.46
1938	96,810	243	9.00	8.29
Av. 1938-1942	104,700	247	\$8.75	\$8.15

\*Receipts and average weight for week ending Jan. 30, 1943, estimated.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Jan. 30	\$15.15	\$15.10	\$8.95	\$16.00
Previous week	14.90	14.85	8.50	15.95
1942	12.40	11.70	5.75	11.95
1941	11.75	7.85	5.50	10.50
1940	9.25	5.25	4.55	9.19
1939	10.45	7.65	4.50	9.15
1938	7.50	8.20	3.75	7.46
Av. 1938-1942	\$10.25	\$8.15	\$4.80	\$9.60

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Feb. 4:

	Week ended Feb. 4	Prev. week
Packers' purchases	44,066	56,625
Shippers' purchases	25,150	29,919
Total	67,216	89,544

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended January 30:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Jan. 30	212,000	544,000	294,000
Previous week	209,000	475,000	288,000
1942	198,000	521,000	257,000
1941	181,000	414,000	271,000
1940	165,000	537,000	217,000

	Hogs
At 11 markets:	
Week ended Jan. 30	473,000
Previous week	401,000
1942	440,000
1941	349,000
1940	450,000

	Cattle	Hogs	Sheep
At 7 markets:			
Week ended Jan. 30	159,000	424,000	214,000
Previous week	159,000	350,000	216,000



## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Jan. 30, 1943:

	CATTLE		
	Week ended Jan. 30	Prev. week	Cor. week, 1942
Chicago <sup>1</sup>	23,042	16,764	23,090
Kansas City	18,071	18,375	19,307
Omaha <sup>2</sup>	17,531	19,011	16,614
East St. Louis	10,083	10,803	9,991
St. Joseph	7,774	7,205	7,015
St. Louis City	9,313	9,852	9,204
Philadelphia	4,585	4,296	5,390
Indianapolis	1,547	1,814	1,746
New York & Jersey City	1,657	1,875	2,281
Oklahoma City <sup>3</sup>	8,442	8,897	9,608
Cincinnati	5,213	4,175	5,932
Denver	8,228	2,993	2,983
St. Paul	11,261	8,837	16,361
Milwaukee	2,403	2,359	3,764
Total	130,287	120,405	137,410

<sup>1</sup>Cattle and calves.

	HOGS		
	Week ended Jan. 30	Prev. week	Cor. week, 1942
Chicago	128,040	97,583	111,894
Kansas City	44,658	42,495	50,080
Omaha	66,614	57,490	64,690
East St. Louis	73,488	72,321	62,198
St. Joseph	18,488	16,166	18,081
St. Louis City	48,022	45,531	51,472
Philadelphia	10,107	8,473	7,744
Indianapolis	14,316	14,887	17,751
New York & Jersey City	16,699	21,391	19,386
Oklahoma City	44,795	47,558	44,518
Cincinnati	11,588	9,912	10,932
Denver	9,496	12,053	16,711
St. Paul	20,678	13,618	11,995
St. Paul	52,443	47,632	45,700
Milwaukee	10,127	7,086	9,084
Total	509,558	512,918	543,441

<sup>1</sup>Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended Jan. 30	Prev. week	Cor. week, 1942
Chicago <sup>1</sup>	23,315	31,624	26,734
Kansas City	26,585	26,440	26,241
Omaha	32,196	32,308	22,712
East St. Louis	15,873	14,960	7,909
St. Joseph	18,844	19,123	17,735
St. Louis City	19,580	22,046	17,229
Philadelphia	3,303	1,813	2,231
Indianapolis	2,782	3,878	2,040
New York & Jersey City	3,088	3,074	2,261
Oklahoma City	47,496	46,466	57,527
Cincinnati	2,842	2,973	2,540
Denver	875	938	937
St. Paul	11,476	8,929	6,264
St. Paul	17,335	15,158	16,905
Milwaukee	1,896	1,638	1,393
Total	227,484	230,393	210,418

<sup>1</sup>Not including directs.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, February 1, 1943, as reported by the Food Distribution Administration:

CATTLE:	
Steers, good	\$ 15.75
Cows, medium to good	12.25@13.50
Cows, cull and common	10.50@11.50
Cows, canners	8.50 down
Bulls, good	14.75@15.00
Bulls, medium	13.25@14.50
Bulls, cull and common	11.75@13.00
CALVES:	
Vealers, good	\$16.50@17.50
HOGS:	
Hogs, good and choice	\$15.55
LAMBS:	
Lambs, good	\$16.50

Receipts of salable livestock at Jersey City market for week ended January 30, 1943:

	Cattle	Calves	Hogs <sup>1</sup>	Sheep
Salable receipts	726	901	25	252
Total, with directs	5,907	6,750	20,319	43,449
Previous week:				
Salable receipts	975	1,902	6	227
Total, with directs	5,461	8,596	19,589	35,410

<sup>1</sup>Including hogs at 31st street.

Watch the Classified Advertisements page for bargains in equipment.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration)

### WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending January 30, 1943	7,947	2,051	1,656
Week previous	7,424	1,824	1,536
Same week year ago	14,951	2,538	2,621
COWS, carcass			
Week ending January 30, 1943	1,800	1,784	1,580
Week previous	1,267	1,967	1,941
Same week year ago	750	1,275	2,806
BULLS, carcass			
Week ending January 30, 1943	267	28	80
Week previous	145	48	74
Same week year ago	536	637	197
VEAL, carcass			
Week ending January 30, 1943	7,956	347	214
Week previous	3,682	471	290
Same week year ago	10,944	1,006	598
LAMB, carcass			
Week ending January 30, 1943	30,850	7,941	10,142
Week previous	19,829	9,255	11,038
Same week year ago	41,259	16,110	19,944
MUTTON, carcass			
Week ending January 30, 1943	2,872	369	6,238
Week previous	2,014	13	2,437
Same week year ago	1,478	50	1,499
PORK CUTS, lbs.			
Week ending January 30, 1943	1,208,362	864,273	316,890
Week previous	812,585	376,110	307,604
Same week year ago	4,290,406	513,196	391,063
BEEF CUTS, lbs.			
Week ending January 30, 1943	192,240		
Week previous	95,065		
Same week year ago	238,079		

### LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending January 30, 1943	8,384	1,547	
Week previous	8,851	1,814	
Same week year ago	9,603	1,746	
CALVES, head			
Week ending January 30, 1943	8,294	1,736	
Week previous	9,863	1,691	
Same week year ago	12,501	2,077	
HOGS, head			
Week ending January 30, 1943	46,678	14,316	
Week previous	43,932	14,887	
Same week year ago	44,518	17,751	
SHEEP, head			
Week ending January 30, 1943	47,196	2,782	
Week previous	46,425	3,378	
Same week year ago	57,527	2,040	

Country dressed product at New York totaled 4,856 veal, 9 hogs and 107 lambs. Previous week 4,871 veal, 36 hogs and 131 lambs in addition to that shown above.

## CANADIAN LIVESTOCK PRICES

GOOD STEERS			
	Week ended Jan. 28	Last week	Same week 1942
Toronto	\$11.56	\$11.31	\$ 9.30
Montreal	11.40	10.95	9.75
Winnipeg	10.75	10.25	8.75
Calgary	10.50	10.50	9.35
Edmonton	10.60	10.00	8.45
Prince Albert	9.75	9.75	8.25
Moose Jaw	9.25	9.75	8.50
Saskatoon	9.70	10.00	8.00
Regina	9.75	9.65	8.25
Vancouver	10.25	11.25	9.85

HOG CARCASSES B1*			
	Week ended Jan. 28	Last week	Same week 1942
Toronto	\$16.91	\$16.87	\$15.27
Montreal	17.25	16.97	15.00
Winnipeg	15.40	15.40	13.90
Calgary	15.70	15.50	13.55
Edmonton	15.70	15.60	13.00
Prince Albert	15.20	15.23	13.60
Moose Jaw	15.20	15.20	13.60
Saskatoon	15.10	15.10	13.60
Regina	15.10	15.10	13.60
Vancouver	16.72	16.28	14.50

\*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

VEAL CALVES			
	Week ended Jan. 28	Last week	Same week 1942
Toronto	\$16.87	\$16.28	\$14.26
Montreal	15.50	16.05	14.00
Winnipeg	14.30	13.70	12.50
Calgary	11.50	10.50	10.00
Edmonton	12.00	12.00	10.00
Prince Albert	12.00	11.00	10.00
Moose Jaw	12.00	12.00	9.50
Saskatoon	12.25	12.25	10.00
Regina	12.40	12.00	11.50
Vancouver			

GOOD LAMBS			
	Week ended Jan. 28	Last week	Same week 1942
Toronto	\$15.17	\$15.00	\$12.00
Montreal	13.50	13.50	10.50
Winnipeg	13.50	13.00	9.50
Calgary	11.50	12.50	9.75
Edmonton	12.50	12.50	9.85
Prince Albert	12.25	11.50	8.35
Moose Jaw			
Saskatoon			
Regina			
Vancouver			

## WEEKLY INSPECTED KILL

The slaughter of all classes of meat animals during the week ending January 30 showed an increase over a week earlier. The hog kill at 880,751 head showed an increase of almost 100,000 head compared with a week earlier, when 786,419 head were slaughtered at inspected centers. Compared with the corresponding week a year ago, all classes with the exception of sheep, showed declines.

	Cattle	Calves	Hogs	Sheep
New York area <sup>1</sup>	8,442	8,443	44,795	311,606
Phila. & Balt.	2,467	551	23,580	1,321
Ohio-Indiana group <sup>2</sup>	8,261	2,381	42,880	8,287
Chicago <sup>3</sup>	24,914	4,278	128,049	51,202
St. Louis area <sup>4</sup>	10,082	3,151	73,488	15,873
Kansas City	16,671	2,212	44,658	26,585
Southwest group <sup>5</sup>	17,520	3,690	55,006	42,448
Omaha	17,581	395	66,614	32,196
St. Paul-Wis. group <sup>6</sup>	9,313	81	48,022	19,580
Interior Iowa & So. Minn. <sup>7</sup>	13,182	5,045	212,498	46,506
Total	147,748	61,268	880,751	311,606
Total prev. week	145,897	39,981	786,419	296,478
Total last year	1,087,719	71,513	886,822	288,789

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes St. Paul, Minn., and Madison, Wis. <sup>4</sup>Includes St. Paul, Minn., and Madison, Wis. <sup>5</sup>Includes St. Paul, Minn., and Madison, Wis. <sup>6</sup>Includes St. Paul, Minn., and Madison, Wis. <sup>7</sup>Includes St. Paul, Minn., and Madison, Wis.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 75%, calves 70%, hogs 74%, sheep and lambs 80%.

# CLASSIFIED ADVERTISEMENTS

Undisplayed; set solid. Minimum 20 words \$3.00, additional words 15c each. "Pushing Wanted", special rate: minimum 20 words, \$2.00, additional words 10c each. Count address or line number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

## Men Wanted

### CASING SALESMAN

LARGE casing company with full line sheep, beef, hog casings, also sewed hog bungs, has openings for experienced casing salesmen for different states. Liberal drawing against commission. Also openings many cities for representatives to sell casings exclusively or as side line. Write full particulars first letter. W-241, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

### KILLING FOREMAN WANTED

WANTED! Thoroughly experienced, draft exempt, foreman to handle all-around gang killing cattle, calves, hogs, sheep; by small, progressive, up-to-date Texas packer. State experience, references, salary. W-242, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Pork Cutting Foreman. Good opportunity for advancement. READY FOODS CANNING CORP., 510 N. Dearborn St., Chicago, Ill.

WANTED: Meat Canning Foreman—experienced. W-238, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### CASING SALESMAN

OLD established casing house has exceptional territory—Ohio, Indiana, Michigan—open for right man. Only those having established following these three states need apply. W-244, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

DRAFT exempt, thoroughly experienced in high grade and competitive sausage manufacturing—outstanding luncheon meats and loaves, familiar with quick cures, costs, yields, and offal in production. Have executive ability, am progressive, and have the ability to produce and create new and profitable varieties. Can take complete charge of manufacturing or assist in management. Available immediately. W-219, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Plants Wanted

WANT TO LEASE small packing plants with government inspection or modern up-to-date country uninspected slaughter plants, also large locker plants any place in U. S. Also, want to buy all kinds of packing and rendering equipment including steam boilers, AC generators, dry cookers, etc. Address F. H. HANCOCK, P.O. Box 148, Topeka, Kansas.

WANTED: a small Eastern beef killing plant. If equipped for hogs will also be satisfactory. With U. S. inspection preferably. Please answer giving full particulars and if for sale or lease. W-239, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Equipment for Sale

### DEHYDRATORS—ATTENTION!

FOR SALE: Dryers—various sizes and types: 2—H.P.M. 500 and 250-ton Hydraulic Tankage Presses; 3—Vertical Cookers or Digesters, 10' dia. x 4'10" high; 1—215 CE Mitts & Merrill Hog; 3—250-ton motor driven Ice Machines; hundreds of tons refrigeration pipe; 2—4x8 and 4x9 Lard Rolls; sausage equipment; power plant equipment; 150 Large Wood Tanks. Inspect our stock at 535 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE, Consolidated Products Co., Inc., 14-19 Park Row, New York City, N. Y.

## Position Wanted

BEEF or HOG foreman. Can perform any operation pertaining to killing. Draft deferred. Top beef and pork supervision—A-1 knife man—references. W-245, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SUPERINTENDENT desires to make change about March 1. Have had practical experience in all branches and departments. W-243, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

## Equipment for Sale

### STOMACH WASHER

General Electric Motor, 1140 R.P.M., 220 Volts, 60 Cycle, Alternating Current. Price \$250.00, F.O.B. Wilmington.

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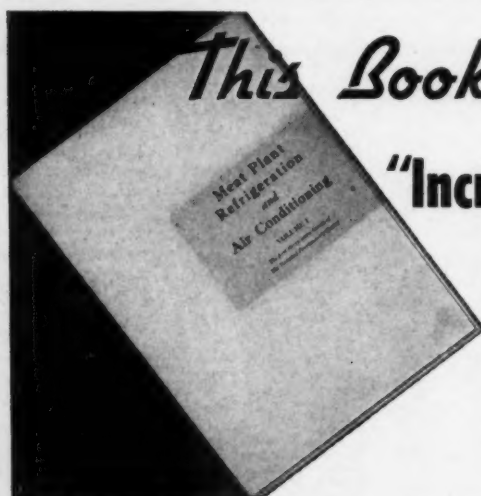
Type C.W. Westinghouse 250 lb., Wound Rotor A.C. Motor, Variable Speed 25 H.P., 66.2 Amp. Volts between Rings 218, Volts 220—Phase 3, R.P.M. 1150. Price \$395.00, F.O.B. Wilmington. Six months to pay.

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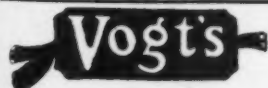
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